

# Vanilla Buttercream Frosting

**PREP** 10 minutes

**MAKES** about 2½ cups

- 1 package (16 ounces)  
confectioners' sugar
- ½ cup butter or margarine  
(1 stick), softened
- 1½ teaspoons vanilla extract
- 4 to 6 tablespoons milk

In large bowl, with mixer at medium-low speed, beat confectioners' sugar, butter, vanilla, and 4 tablespoons milk until smooth and blended. Increase speed to medium-high; beat until

frosting is light and fluffy, occasionally scraping bowl with rubber spatula. Beat in additional milk as needed for easy spreading consistency.

■ Each tablespoon: About 65 calories, 0 g protein, 11 g carbohydrate, 3 g total fat (2 g saturated), 0 g fiber, 7 mg cholesterol, 25 mg sodium.

**CITRUS BUTTERCREAM FROSTING:** Prepare Vanilla Buttercream Frosting as above but use only 2 tablespoons milk and add 2 *tablespoons fresh lemon, lime, or orange juice*, and 1 *teaspoon grated fresh lemon, lime, or orange peel*. Add additional milk as needed for easy spreading consistency.

PHOTOGRAPH BY MARK THOMAS

