

Classic American Buttercream

Servings : 2

Amount	Measure	Ingredient - Preparation Method
1	cup	unsalted butter - very soft
8	cups	confectioner's sugar
1/2	cup	milk
2	teaspoons	vanilla extract

Place the butter in a large mixing bowl. Add 4 cups of the sugar and then the milk and the vanilla. Beat until smooth and creamy. Gradually add the remaining sugar, 1 cup at a time, until the icing is thick enough to be of good spreading consistency. If desired, add a few drops of food coloring and mix thoroughly.

Use and store icing at room temperature. Can store in airtight container for 3 days.

Yield: "24 cupcakes"