



Buttercream Frosting

Yields about 4 cups - can easily be halved if less is needed

1 C Butter, room temperature

4 Cups Powdered Sugar

Pinch salt

2 teaspoons Pure Vanilla Extract

2-4 Tablespoons milk

Cream butter with electric beater for at least 5 minutes, until light, fluffy. Beat in sugar and vanilla until all combined and creamy.

Add milk (start with 2 tablespoons) until desired consistency is reached.