



Basic Vanilla Buttercream Icing

frosts about 6 cupcakes

1/2 C Butter

1 1/2-2 Cups Powdered Sugar

1 Tsp Pure Vanilla Extract

2 Tbsp heavy cream

Salt to taste

Beat the butter and a 1/2 cup of the powdered sugar. Add the vanilla extract and cream and continue beating. Continue to add powdered sugar until you reach your desired consistency, beating for about 3 minutes.

For Chocolate Buttercream

Combine sugar and 1/4 c unsweetened cocoa powder. Beat butter and 1/2 the sugar/cocoa, and continue with directions as listed above.