

This is a very good, simple butter-icing recipe. The ratio of butter to sugar is just right, creating a smooth, velvety icing.

### *Basic Butter Icing*

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**Ingredients:**

1 c butter, room temperature

5 c icing sugar

$\frac{1}{3}$  c milk (this makes a good spreading consistency – you may want a little more or less for decorating purposes)

2 t pure vanilla

**Directions:**

Beat butter until fluffy.

Gradually add in the sugar alternating with the milk: 3 of sugar, 2 of milk.

Finally, beat in vanilla (or preferred flavouring).

**Options:**

2 T of lemon juice can be added as well, if you want a slightly lemony tang. More sugar may be required.

Another option is  $\frac{1}{4}$  c of sifted cocoa. More milk may be required.

For colouring, use paste colours, in small amounts of divided icing.