THE J.M. SMUCKER Co

Basic Vanilla Butter Icing

Prep Time	Cook Time	Serves	Difficulty
15 mins	N/A	N/A	N/A

Ingredients

- 1/2 cup (125 mL) butter, softened
- 4 cups (1 L) icing sugar
- 1/3 cup (75 mL) light cream or Carnation® Regular or 2% Evaporated Milk

  Evaporated Milk
- 1 tsp (5 mL) vanilla extract

Directions

Step 1:

Cream butter and half of icing sugar in large bowl with electric mixer until light. Add cream and vanilla.

Step 2:

Beat in remaining icing sugar gradually. Blend well.

Step 3:

Makes enough icing to frost 24 cupcakes or to fill and frost a double layer cake.

Images

