

## buttercream-frosting-butter-cream-icing

Easy ButterCream frosting.

For your Butter Cream icing

get these ingredients for a butter cream:

1c unsalted butter (room temp)

4.5 cups of icing sugar (depending on how you like it)

1/4c milk (room temp)

Beat the butter cream until pale.

Add a 1c of icing sugar.

Let it mix well and repeat with the rest.

If you really think the butter cream frosting is too thick add the milk.

But not to much, under estimate the amount.

You want the buttercream thick for frosting or thicker for piping.

eat!