

# Basic Butter & Powdered Sugar Frosting

## Ingredients

1/3 cup butter, softened  
1/4 teaspoon salt  
1 teaspoon vanilla extract  
1 pound (3 1/2 cups) confectioners sugar, sifted if it's organic or has visible lumps  
3 - 4 tablespoons milk or light cream, or enough to make smooth and spreadable

## Directions

- In a mixing bowl beat the butter, salt, and vanilla with an electric mixer until light and fluffy.
- Add the confectioners' sugar a little at a time, beating after each addition.
- Add 3 tablespoons milk or light cream, beating until smooth.
- Beat in more milk or cream until desired spreading consistency is reached, and the frosting is spreadable.

The recipe makes about 2 1/3 cups of frosting, enough to frost the tops and sides of an 8-inch 2-layer cake or a 10-inch tube or bundt cake. Or frost or pipe it onto about 1 dozen cupcakes.

## Tips and Variations

**Small Batch:** For a small cake, use 3 tablespoons of butter, a pinch of salt, 1/2 teaspoon of vanilla, 2 cups of confectioners' sugar, and about 2 tablespoons of milk, or enough for a good spreading or piping consistency.

**Almond Butter Frosting:** Substitute 1/4 teaspoon of almond extract for the vanilla.

**Coffee Frosting:** Replace the milk with strong brewed coffee.

**Chocolate Frosting:** Add 1/4 cup of unsweetened powdered cocoa to the creamed mixture and use less confectioners' sugar.

**Peppermint Frosting:** Replace the vanilla extract with 1/2 teaspoon of peppermint extract. Add a few tablespoons of crushed peppermint candies to the finished frosting or use crushed candies to top the frosted cupcakes or cake.

**Lemon or Orange Butter Frosting:** Replace the milk or cream with fresh orange or lemon juice and add about 1/2 teaspoon of finely shredded lemon or orange zest.

**Browned Butter Frosting:** Heat the butter in a saucepan over medium heat until golden brown. Let the butter cool and then continue with the recipe.

**Creme de Menthe Frosting:** Replace some or all of the milk with creme de menthe liqueur.

**Nut Frosting:** Add about 2 tablespoons of finely chopped walnuts or pecans to the frosting.

**Spiced Frosting:** Add 1/8 teaspoon of ground cinnamon and a pinch each of ground nutmeg and ground cloves.