

# Buttercream Frosting

1 stick of softened butter

4 cups sifted powdered sugar

2 Tablespoons of milk

1 teaspoon of Flavored Extract (vanilla, almond, banana, coconut, coffee)

1. In a very large mixing bowl beat butter with an electric mixer until smooth.
2. Gradually add 2 cups of powdered sugar, beating well. Slowly add the milk and vanilla and mix thoroughly.
3. Add additional powdered sugar to bowl mixing completely.
4. If frosting is too thick add 1 tsp of milk at a time until you reach the desired consistency.
5. If you want different collars separate you're frosting into small bowls.
6. Add three drops of food coloring into individual bowls until desired color is achieved.
7. Frost food item