

## **Lemon Buttercream Frosting**

*The Sugared and Spiced Kitchen*

<http://thesugaredandspicedkitchen.blogspot.com>

1 C. (2 sticks) salted butter, softened

8 C. powdered sugar

1/2 C. milk

1 t. vanilla extract

1/4 t. Fiori di Sicilia \*

Place 4 C. of powdered sugar in a large mixing bowl. Add butter and mix thoroughly. Slowly add milk, vanilla, and Fiori di Sicilia, and remaining powdered sugar. Beat until light and fluffy, about 5 minutes. Depending on how thick you want the frosting, add more milk or powdered sugar.

\* If you don't have Fiori di Sicilia, replace milk with fresh lemon juice and 1 T. grated lemon peel.