

CakeSpy's Favorite Buttercream Frosting

For use on birthday cakes, cakes for any other day of the year, sugar cookies, or quite tasty by the spoonful, too. This will frost about 24 cupcakes or one 2-layer 8 or 9-inch cake. Technically, you can tint it any color (or not tint it at all), but I firmly believe that pink tastes best.

- 1 cup (2 sticks) unsalted butter, softened
 - 6 to 8 cups confectioners' sugar
 - 1/2 cup milk or cream
 - 2 teaspoons vanilla extract
 - several drops of food coloring (I favor red, for pink frosting)
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1. In the bowl of a stand mixer, cream the butter until light, about 3 minutes on medium speed.
 2. Add 4 cups of the sugar and then the milk and vanilla.
 3. On the medium speed of an electric mixer, beat until smooth and creamy, 3 to 5 minutes.
 4. Gradually add the remaining sugar, 1 cup at a time, beating well after each addition (about 2 minutes), until the frosting is thick enough to be of good spreading consistency. You may not need to add all of the sugar.
 5. Add a few drops of red food coloring and mix thoroughly til it's a desired shade of pink.
 6. Use and store the icing at room temperature because icing will set if chilled.