



Mom's Real Butter Icing



ingredients

- 1 pound butter
- 2 pounds powdered sugar
- 1 tablespoon vanilla bean paste
- 1/4 cup milk, half and half, or cream

directions

1. To get the best results, use a really good stand mixer, like a KitchenAid.
2. Place the butter in the mixer and beat until it's fluffy. Add the powdered sugar, a couple cups at a time, alternating with the milk and vanilla.
3. Once all the ingredients have been added, you need to beat the you-know-what out it! Put that mixer on medium to medium high and beat it until it is light and fluffy.
4. If it's too thick, you can add more milk, but add it a tablespoon at a time.

variation

Chocolate Icing:

1. Add two tablespoons cocoa powder to the butter and beat until fluffy. Add the powdered sugar, a couple cups at a time, alternating with the milk and vanilla.
2. Once all the ingredients have been added, you need to beat the you-know-what out it! Put that mixer on medium to medium high and beat it until it is light and fluffy.
3. If it's too thick, you can add more milk, but add it a tablespoon at a time.