



Vanilla Frosting

Makes about 5 ½ cups of frosting

1 ½ cups softened, unsalted butter
4 cups confectioner's sugar
1 tsp. vanilla extract

Beat the cream for about 3 minutes until it is very creamy.

Add the sugar, a ½ cup at a time, and beat for about 1 minute after each addition. Be patient!

Once all the sugar is in the butter, add the vanilla and mix it in.

Your frosting is ready to use. You can keep it in an air tight container for up to 10 days if you want.

2 TBS of frosting - CALORIES 100.29; FAT 6.91 grs (sat 4.37; mono 1.79; poly 0.25); PROTEIN 0.07 grs ; FIBER 0.00 grs; CARBS 9.99 grs; CHOLESTEROL 18.38 mg; IRON 0.00 mg; SODIUM 1.14 mg; CALCIUM 2.15 mg