

Butter Cream Icing

2 STICKS SALTED BUTTER (ROOM TEMP.)

4 1/2 CUP POWDERED SUGAR

2 TSP. VANILLA

DASH OF SALT

1 1/2 TBSP. CREAM (EVAPORATED MILK)

In a stand mixer add butter and mix on medium speed until creamy. Slowly add 2 cups of sugar. Add cream and vanilla. Finish adding sugar. Add a dash of salt.

PEANUT BUTTER-BUTTER CREAM: Add 1/2 cup of peanut butter to the icing.

PENNA COLADA BUTTER CREAM: Add 1 cup of toasted coconut and 2 tsp. of rum flavoring and 1 cup of crushed pineapple drained and omit the cream. Add ½ more cups of powdered sugar.

COCONUT BUTTER CREAM: Add 1/2 cup of cream of coconut to the icing and only add 1 1/2 sticks of butter.

CHOCOLATE BUTTER CREAM: Whisk 1/2 cup cocoa with the powdered sugar before adding sugar to mixing bowl.