

Buttercream Icing

2 STICKS SALTED BUTTER (ROOM TEMP.)

4 1/2 CUPS POWDERED SUGAR

2 TSP. VANILLA

DASH OF SALT

1 1/2 TBSP. CREAM (EVAPORATED MILK)

In a stand mixer's mixing bowl add butter and mix with whisk attachment on high speed until white and fluffy. Slowly add 2 cups of powdered sugar. Add cream and vanilla. Finish adding powdered sugar. Add a dash of salt.

Peanut Butter -Buttercream:

Add 1/2 cup of peanut butter to buttercream recipe above.

Penna Colada Buttercream:

Omit cream and vanilla in buttercream recipe above. Add 1/2 cup more powdered sugar, then 2 tsp. of rum flavoring. Add 1 cup of crushed pineapple drained, and 1 cup of toasted coconut.

Coconut Buttercream:

Omit 1/2 stick of butter in buttercream recipe above. Open can of cream of coconut and pour into a separate bowl. Mix the hard layer of grease on top into the liquid well. Then add 1/2 cup of cream of coconut to the icing. Icing will be thin for using on my fresh coconut cake. If you want to use it to ice a different cake, add powdered sugar to reach the desired icing consistency.

Chocolate Buttercream:

Whisk 1/2 cup cocoa with the powdered sugar in the buttercream recipe above.