

# **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.