



## BASIC BUTTER FROSTING

- 1/4 Cup Butter
- 2 Cups Sifted Confectioners' Sugar
- 1/8 Teaspoon Salt
- 3 Tablespoons Milk
- 1 Teaspoon Vanilla

## DIRECTIONS

1. Cream butter until fluffy.
2. Gradually work in 1 cup sugar.
3. Add salt, milk and vanilla.
4. Work in remainder of the sugar.