

Basic Buttercream Frosting

Recipe Bio

C&H Sugar's Basic Buttercream Frosting is a wonderfully adaptable formula. Powdered sugar, butter, vanilla, and milk make the basic version, but the liquid can be swapped for fruit juice, coffee, or another flavoring. It makes enough to frost two 8- or 9-inch layers and even includes the very practical instruction to add a few more drops of liquid if it gets too stiff.

BASIC BUTTERCREAM FROSTING—Combine in mixing bowl: 4 cups (1 lb.) unsifted C and H Powdered Sugar, $\frac{1}{4}$ teasp. salt, $\frac{1}{4}$ cup milk or other liquid (fruit juice, coffee, etc.), and 1 teasp. vanilla. Blend to make a stiff paste. Add 6 tablesp. ($\frac{3}{4}$ stick) soft butter or margarine; beat smooth. (If too stiff to spread easily, add a few drops more liquid) Frosts two 8" or 9" layers.

NOW...you can keep the original velvet-smooth texture of C and H Powdered Sugar sealed in this Clear-Pak bag! No moisture gets in to cause caking. No need for sifting! Once opened, it's easy to keep remaining sugar dry and lump-free; tightly close bag with a rubber band.

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