



## Buttercream Frosting



1 cup butter, softened

4+ c powdered sugar

2+ T evaporated milk

dash salt

1 t vanilla

food coloring, optional\*

Beat butter, 4 cups powdered sugar, 2 tablespoons milk and salt until creamy. Beat in vanilla. Add more milk/sugar if necessary until frosting reaches desired consistency. Color with food coloring, if desired. Store in refrigerator.

\*Gel colors are great because they don't thin the frosting. If using liquid food coloring, consider adding less milk.