

# Buttercream Frosting

Recipe by: Cooks Illustrated, modified by the O'Connor clan

Servings: not enough

Amount	Ingredient	Prep Notes
3 sticks	butter	softened
6 cups	powdered sugar	
1.5 tablespoons	vanilla extract	
1.5 tablespoons	milk	
pinch	salt	

- beat butter
- add remaining ingredients and beat together until creamy
- add food coloring if using
- keeps in fridge for about 5 days

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- *note*: this is a little more frosting than is needed for a standard round cake as it was sized for odd shaped cakes
  - *note*: can add more milk if needed for spreading consistency. add 1/4 teaspoon at a time if needed. if it needs to be stiffer, add more powdered sugar a tablespoon at a time