

## Decorating Frosting

## 5 cups confectioners sugar

3 tablespoons butter or margarine, softened
2 teaspoons vanilla
1 to 2 tablespoons milk


Mix sugar, butter, vanilla and enough milk to make desired consistency. Frosting must be firm enough to hold a shape when piped through a pastry tip. If frosting is too thin, beat in a little more confectioners sugar; if frosting is too thick, beat in milk, adding a few drops at a time.

