



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.