

Buttercream Icing

Crema de mantequilla para pastel

Ingredients

3/4cup	butter, at room temperature
6-8 cups	powdered sugar (icing sugar)
1/3 cup	milk
2 tsp	vanilla

In large bowl, beat butter with electric mixer at medium-high speed until very smooth. Gradually add 1 cup of sugar. Add milk and vanilla, also gradually, alternating with another cup of sugar. Reduce speed to medium, and continue adding sugar until desired consistency is reached.

Variations: Other flavourings, such as 1 teaspoon of orange or almond extract may be used instead of vanilla. For green tea colour and flavour, add one tablespoon of *matcha* (powdered green tea). For chocolate flavour, incorporate one cup of melted semisweet chocolate before adding sugar. For mocha, add chocolate and dissolve one teaspoon of instant coffee granules in the milk. Vanilla and *matcha* flavours shown below.

