

Quick and Almost-Professional Buttercream Icing

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- 1/2 cup unsalted butter, softened
- 1 1/2 teaspoons vanilla extract
- 2 cups confectioners' sugar, sifted
- 2 tablespoons milk
- 3 drops food coloring, optional

Cream room temperature butter until smooth and fluffy. Gradually beat in confectioners' sugar until fully incorporated. Beat in vanilla extract.

Pour in milk and beat for an additional 3 - 4 minutes. Add food coloring, if using, and beat for thirty seconds until smooth or until the desired color is reached.