

Cookie Frosting

Revised 11-26-24

Ingredients

Butter (room temperature)	3 tablespoons
Milk	2 ½ teaspoon
Powdered sugar	2 ½ - 3 cups
Vanilla extract	1 teaspoon

Directions

1. Add 2 ½ cups powdered sugar in mediums-size mixing bowl
2. Add 1 teaspoon vanilla extract to powdered sugar
3. Gradually, add milk to the mixture, stirring continuously, until you reach your desired consistency for the frosting. The frosting should be smooth and pourable.

If the frosting is too thick, add a little milk to thin it out. If it's too thin, add more powdered sugar to thicken it.

A mixer can be used to stir the ingredients

4. Once the frosting is ready, you can spread it or drizzle it over your baked goods