



Sugar Cookie Frosting Recipe

This is a frosting recipe for sugar cookies that can be used for any occasion!

Ingredients



- 1 cup butter
- 1 bag powdered sugar (16 oz. or about 3 3/4 cups)
- 1 tbsp vanilla extract
- 5 tbsp milk

Instructions



1. Take your slightly softened butter and add it to your mixing bowl. You can soften it by leaving it out at room temperature for a bit or heating it for a few seconds in the microwave. You want it to still be a little firm, you should be able to make an indent in the butter if you push firmly.
2. Beat the butter for about a minute. Then add in about 1/3 of the bag of powdered sugar. Mix until incorporated. Then repeat to add another 1/3.
3. Add in vanilla extract and mix until combined.
4. Add the rest of the powdered sugar and mix until combined.
5. Add in 3 tbsp of milk. Mix until incorporated. Add in the other 2 tbsp and mix.
6. Beat the frosting for a few minutes. Then scrape the bowl and mix for another minute.
7. Quickly hand mix with a spatula or spoonula to reduce air pockets.
8. Decorate your cookies. Leave them out to harden a bit before putting them in an airtight container. If you have to layer cookies place a piece of parchment paper in between.
9. The frosting should last about 24 hours at room temperature and up to two weeks in the refrigerator.