

Butter Icing for Sugar Cookies

Savannah · 29/09/2024



Prep Time

8

Difficult

Medium

Servings

1 cup

Description

Here's a terrific recipe for buttercream icing for cookies with no raw egg whites. For any recipes that require egg whites, you can substitute dried powdered egg whites usually found at cake decorating supply stores. Then you can still lick the bowl!

Ingredients

- 1 ½ cups confectioners' sugar - 3 tablespoons butter
- softened - 1 tablespoon vanilla extract - 1 tablespoon milk
- or more as needed - 3 drops red food coloring (Optional)

Instructions

1. Beat sugar
2. butter
3. vanilla
4. and 1 tablespoon milk in a large bowl until creamy. Mix in more milk
5. 1 to 2 drops at a time
6. to reach desired spreading consistency. Stir in food coloring. To Use: Spread icing over any cooled cookies and sprinkle decorating sugar on top
7. if desired.