



DairyFree Vanilla Frosting

Savannah · 29/09/2024



Prep Time

16

Difficult

Medium

Servings

2 cups frosting

Description

This is an easy dairyfree frosting recipe I have tweaked to my liking after a few tries It is very tasty and is pretty easy to make

Ingredients

— - 2 cups confectioners' sugar - 6 tablespoons dairy-free margarine - ¼ teaspoon water (Optional) - 1 teaspoon vanilla extract

Instructions

1. Beat confectioners' sugar and dairy-free margarine together using an electric mixer on low speed. Add water to increase creaminess if needed. Add vanilla. Increase speed to high and continue to mix until frosting is stiff. Refrigerate until ready to use.