**Buttercream Frosting**

**Ingredients:**

½ block butter blend

4 cups sifted powdered sugar

¼ tsp. salt

1 tsp. vanilla extract (2 if you are just making vanilla)

3 Tbsp. milk

1 cup peanut butter (if you have that recipe)

1 Tbsp. cocoa powder (if you have that recipe)

**INSTRUCTIONS**

1. Fit the Kitchenaid with the paddle attachment.
2. Beat the butter blend until light and fluffy.
3. Add the powdered sugar on slow speed 1 cup at a time until it is well mixed.
4. Add the salt, vanilla extract, and milk; mix on slow speed until it is mixed together. If you are using peanut butter or cocoa powder, add that now as well.
5. Mix on high speed until the frosting is fluffy.
6. Store in a container until tomorrow.