# BUTTER ICING

**Cookery Principle:** Icing  
Cake Decorating

**Ingredients:**
- 2 T margarine
- 1½ c icing sugar
- 2 - 3 T milk
- 1 tsp vanilla
- 4 drops food colour

**Equipment:**
- dry measures
- liquid measure
- measuring spoons
- metal spatula
- rubber spatula
- small mixing bowl
- medium mixing bowl
- electric mixer
- knife
Method:

1. Cream margarine in medium mixing bowl with mixer.
2. Add 75 ml icing sugar and 10 ml milk. Mix well.
3. Add vanilla and mix well.
4. Add remaining icing sugar alternately with milk until it is smooth.
5. Spread on cooled cupcakes using a knife.

For the highly motivated:

1. Colour the prepared frosting.
2. Attach a coupler and extra-large star tip to a trimmed piping bag.

3. Fold the top of the bag down 5-10 cm. Stand the piping bag in a cup and spoon in the icing.
4. Twist the top of the bag closed.
5. Pipe icing on the cupcakes in a neat pattern.