**Basic Buttercream Frosting**

Yield: 1 ½ cups (approx. 1 dozen cupcakes)

¼ cup butter

2 ¼ cups confectioners’ sugar

¾ tsp. vanilla extract

2-3 tbsp. milk

Beat butter until creamy. Beat in the confectioners’ sugar, vanilla, and enough milk to achieve desired consistency.

**Variations:**

Almond buttercream: prepare as directed, use ½ tsp. almond extract instead of vanilla.

Chocolate buttercream: prepare as directed, except use 2 cups confectioners’ sugar and ¼ cup cocoa powder.

Lemon buttercream: prepare as directed but use lemon juice in place of milk and add 1 tsp. grated lemon zest.

Orange buttercream: prepare as directed but use orange juice in place of milk and add 1 tsp. grated orange zest.

Peanut butter buttercream: prepare as directed, except use ¼ cup peanut butter in place of butter.

Peppermint buttercream: prepare as directed, except use ¼ tsp. peppermint extract instead of the vanilla.