# Basic Butter Cream Icing 

## Ingredients

- 1 block butter, softened
- $21 / 2$ cups icing mixture
- 1 tablespoon milk
- 1 cap vanilla essence


## Method

- Using an electric mixer, beat butter in a bowl until pale. Gradually add icing mixture and milk, beating constantly until combined.

NB: You may add food colouring for colour.

