

Snappy Butter Icing

*from **In Our Grandmothers' Kitchens***

Ingredients:

1-1/2 cups (3 sticks!) sweet butter at room temperature
confectioner's sugar as needed (I think we used a little less than a pound)
2 teaspoons vanilla

Instructions:

Cream the butter and add confectioner's sugar a little at a time until the icing is tasty and spreadable. Beat in the vanilla. Ice your cake(s), and throw on some birthday sprinkles. Ices 32 cupcakes (or the cake of your choice) generously.