

Fluffy frostings should be made just before use but most uncooked creamy frostings can be made in advance and stored until needed in a tightly covered container to prevent a crust forming on top. If creamy frostings are refrigerated and as a result become too firm to spread easily, let them stand at room temperature or stir well to soften to spreading consistency. Each of the frosting recipes that follows makes enough frosting to frost a 13" by 9" cake, tube cake or 24 cupcakes, or to fill and frost a 2-layer cake. Each of the filling recipes makes enough filling for a 2-layer cake.



Begin 15 mins ahead

### Butter-Cream Frosting

1 16-ounce package confectioners' sugar  
6 tablespoons butter or margarine, softened  
3 to 4 tablespoons milk or half-and-half  
1½ teaspoons vanilla extract  
⅛ teaspoon salt

In large bowl with spoon or with mixer at medium speed, beat all ingredients until very smooth, adding more milk if necessary to make the icing of good spreading consistency.



**LEMON:** Prepare as above but substitute *lemon juice* for milk and omit vanilla.



**MOCHA:** Prepare as above but add ½ cup cocoa; substitute ⅓ cup hot coffee for milk and reduce vanilla to ½ teaspoon.



**ORANGE:** Prepare as above but add 2 egg yolks and 1 teaspoon grated orange peel and use only about 2 tablespoons milk.



**CHOCOLATE:** Increase butter to ½ cup. Melt, then cool, 3 squares unsweetened chocolate; add with 2 egg yolks to rest of above ingredients.

Joe's favorite for birthday cake



Begin 15 mins ahead

### Whipped-Cream Frosting

2 cups heavy or whipping cream  
¼ cup confectioners' sugar  
⅛ teaspoon salt  
1 teaspoon vanilla extract

In small bowl with mixer at medium speed, beat cream with sugar and salt until stiff peaks form; fold in vanilla extract. Keep frosted cake refrigerated until serving time.



**CHOCOLATE:** Over hot, *not boiling*, water, melt one 6-ounce package semisweet-chocolate pieces (1 cup); cool completely. Prepare frosting as above but fold in cooled chocolate.



**COFFEE:** Prepare as above but add 1 teaspoon instant coffee with sugar.



**ORANGE:** Prepare as above but add 1 teaspoon shredded orange peel with vanilla.



**PEPPERMINT:** Beat cream and salt together (no sugar) as above and fold in ¼ cup crushed peppermint candy; omit vanilla extract.