

The Best Ever “Butter Cream” Frosting

You can use any flavor extract you like—vanilla, lemon, almond. I love maple—it fills the house with a wonderful aroma. This recipe makes a lot of frosting and you can always half it to make less.

1 cup non-hydrogenated margarine (Earth Balance)

3½ cups powdered sugar

1½ teaspoons extract (vanilla, maple, lemon, almond, cherry etc.)

¼ cup plain soy milk or soy creamer

Beat margarine until fluffy. Add sugar and beat for 3 more minutes.

Add extract(s) and soy milk (or soy creamer) and beat for another 5-7 minutes until fluffy.

From Vegan Cupcakes Take Over the World” by Isa Chandra Moskowitz