

## JIFFY<sup>mix</sup> Buttercream Frosting Recipes

Here are a couple of buttercream frosting recipes we hope you will enjoy. Although they differ from our original frosting mixes, we have created them as an alternative for the "JIFFY" Fudge Frosting and "JIFFY" White Frosting mixes, which have been discontinued due to insufficient consumer demand.

### Chocolate Buttercream Frosting

(Makes 2-1/2 cups)

1-1/2 sticks butter, softened  
1/2 cup cocoa powder, sifted  
2-1/2 cups powdered sugar  
1/4 cup milk  
1 tsp. vanilla extract

Beat butter until creamy. Add remaining ingredients and beat an additional **2 to 3 minutes** or until smooth.

**Variation:** Add 1 teaspoon of granulated sugar to create an old fashion textured frosting.

### Vanilla Buttercream Frosting

(Makes 2-1/2 cups)

1-1/2 sticks butter, softened  
3 cups powdered sugar  
1/4 cup milk  
1 tsp. vanilla extract\*

Beat butter until creamy. Add remaining ingredients and beat an additional **2 to 3 minutes** or until smooth. Add food coloring if desired.

**Variation:** Add 1 teaspoon of granulated sugar to create an old fashion textured frosting.

\* For a whiter frosting, use clear vanilla flavor in place of the vanilla extract.

**For more recipes using our "JIFFY" mixes, please visit our website: [www.jiffymix.com!](http://www.jiffymix.com!)**