*Buttercream Icing*

*Ingredients*

*1/2 cup (125 mL) butter*

*1/2 teaspoon (2.5 mL) vanilla extract*

*2 cups (500 mL) confectioners’ sugar*

*1 Tbsp (15 mL) milk*

*Instructions*

*You might also like*

[](https://www.allrecipes.com/video/7379/sugar-cookie-cups-with-coconut-buttercream-frosting/?internalSource=tips%20and%20tricks&referringId=11058&referringContentType=Recipe&clickId=tips%20and%20tricks%201)

[Sugar Cookie Cups with Coconut Buttercream Frosting Adorable buttercream-filled mini cookie cups!](https://www.allrecipes.com/video/7379/sugar-cookie-cups-with-coconut-buttercream-frosting/?internalSource=tips%20and%20tricks&referringId=11058&referringContentType=Recipe&clickId=tips%20and%20tricks%201" \t "_self)

In a large bowl, cream together the butter and vanilla. Blend in confectioners’ sugar, 1 cup at a time, beating well after each addition. Beat in the milk, and continue mixing until light and fluffy. Keep icing covered until ready to decorate.