



# Sugar Cookie Frosting



## Ingredients



Adapted from *Minimalist Baker*

- 1/2 cup softened butter or coconut oil
- 2 1/2 - 3 cups powdered sugar
- 1 Tbsp. low-fat milk
- 1 tsp. vanilla extract (optional)



## Directions



**Yield:** 24 servings **Serving size:** 2 Tbsp. **Total cost:** \$1.40 **Serving cost:** \$0.06

1. Add butter to electric mixer and beat until light and fluffy. Add optional vanilla and mix until combined.
2. Add powdered sugar 1/2 cup at a time and continue mixing until thick and creamy.
3. Drizzle in milk to thin. You want the frosting to be pretty thick so it will hold its shape once on the cookies, so only add a little milk and add more powdered sugar if it gets too thin.

Visit [secondharvestkitchen.org](http://secondharvestkitchen.org) to find more recipes, free classes, and ways to get involved!



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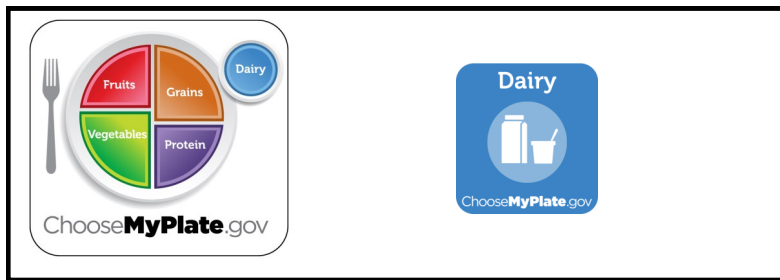
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# Fast Facts



## Featured Food Groups



## Cooking Tips



- Use a whisk if you do not have a mixer.
- Add a drop of food coloring to brighten up your cookies.
- Spread on cooled sugar cookies or bars.

## Nutrition Facts

24 servings per container	
<b>Serving size</b>	<b>2 Tbsp.</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>80</b>
<small>% Daily Value*</small>	
<b>Total Fat</b> 4g	<b>5%</b>
Saturated Fat 2.4g	<b>12%</b>
<i>Trans Fat</i> 0.2g	
<b>Cholesterol</b> 10mg	<b>3%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 12g	<b>4%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 12g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 0g	<b>0%</b>
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

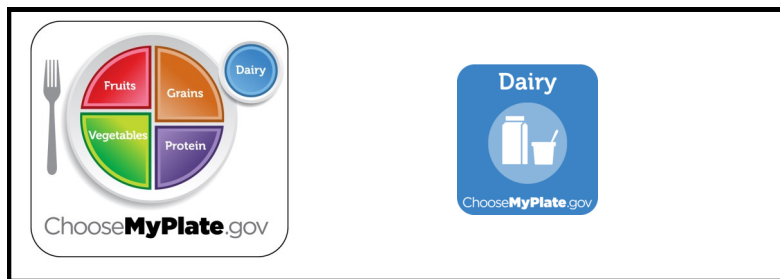
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