

## Sugar Cookie Frosting

*7 tablespoons of milk will give you a frosting thick enough to spread, add additional milk to reach your desired consistency.*

- 5 cups icing sugar (confectioners sugar), sifted
- 1/3 cup unsalted butter, melted
- 1 tablespoon vanilla extract
- 7 + tablespoons milk

Mix together all ingredients until smooth, adding more milk as necessary to get desired consistency.

**Tip:** If piping onto cookies check the consistency by doing the 10 second ribbon test. Drag a knife through the glaze and lift to make a ribbon. It should smooth out in 5-10 seconds. If the icing comes together before 5 seconds add more sugar. If the glaze comes together after 10 seconds add more liquid. This will ensure that it is firm enough to pipe but still loose enough to flood the cookie.

From: [KitchenSimplicity.com](http://KitchenSimplicity.com)