



LORANN VANILLA BUTTERCREAM FROSTING

- 2 CUPS POWDERED SUGAR
- 1 CUP BUTTER*
- 4 TABLESPOONS MILK**
- 2 TEASPOONS HENGSTENBERG APPLE VINEGAR
- 1 TEASPOON LORANN TAHITIAN VANILLA EXTRACT
- 1/2 TEASPOON LEMON JUICE
- 1/2 TEASPOON SALT

PLACE ALL INGREDIENTS IN A FOOD PROCESSOR AND PROCESS FOR 1 MINUTE. SCRAPE DOWN THE SIDES AND PROCESS FOR ANOTHER MINUTE. THE MIXTURE SHOULD BE SMOOTH AND CREAMY. STORE IN AN AIRTIGHT CONTAINER IN THE REFRIGERATOR FOR UP TO 2 WEEKS OR FREEZER FOR UP TO 6 MONTHS. THIS RECIPE MAKE ABOUT 2 CUPS OF FROSTING.

* CAN SUBSTITUTE VEGAN BUTTER

** CAN SUBSTUTE NON-DAIRY MILK

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