

Dessert

Cherry Frosting

Karen Tach & Alan Richardson - "Cupcakes, Cookies, and Pie, Oh My!"

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Start to Finish Time: 15 minutes

1 cup (2 sticks) butter, softened

8 cups powdered sugar

6 tablespoons juice from maraschino cherries

1 teaspoon almond extract

additional maraschino cherry juice

In a very large mixing bowl, beat the softened butter with a mixer on medium until smooth.

Gradually beat in two cups of the powdered sugar.

Slowly beat in the cherry juice (or milk) and the almond extract.

Gradually beat in the remaining powdered sugar.

If necessary, beat in additional cherry juice (or milk), one teaspoon at a time, for spreading consistency.

Yield: 4 1/2 cups

Per Serving (excluding unknown items): 4554 Calories; 93g Fat (17.9% calories from fat); 1g Protein; 955g Carbohydrate; 0g Dietary Fiber; 248mg Cholesterol; 946mg Sodium. Exchanges: 18 1/2 Fat; 64 1/2 Other Carbohydrates.