
White Chocolate Frosting

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

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6 ounces white baking chocolate

1/2 cup (1 stick) butter, softened

2 teaspoons vanilla

6 cups powdered sugar

1/3 cup milk

In a saucepan, melt white chocolate over low heat, stirring frequently. Set aside. Cool.

In a large bowl, beat the butter and vanilla with a mixer on MEDIUM for 30 seconds. Gradually beat in three cups of powdered sugar. Add the milk. Gradually beat in the remaining powdered sugar.

Beat in the melted white chocolate until combined. Beat in one to two tablespoons of additional milk to make spreading consistency.

Yield: 3 1/2 cups

Per Serving (excluding unknown items): 3282 Calories; 49g Fat (13.3% calories from fat); 3g Protein; 723g Carbohydrate; 0g Dietary Fiber; 135mg Cholesterol; 515mg Sodium. Exchanges: 1/2 Non-Fat Milk; 9 1/2 Fat; 48 Other Carbohydrates.