

## VANILLA BUTTERCREAM FROSTING

1/2 cup unsalted butter, softened  
2 cups confectioners' sugar, sifted  
1 1/2 teaspoons pure vanilla extract  
2 tablespoons whole milk  
Food coloring (optional)

Cream the butter with a stand mixer, hand-held mixer, or by hand until the butter is smooth and fluffy. Fully incorporate the confectioners' sugar, then add the vanilla extract. Add the milk and continue beating for another 3 or 4 minutes (beating by hand may require more time). If using food coloring, add during the last minute or so. Yields 2 1/2 cups.

## CINNAMON FROSTING

1 cup unsalted butter, softened  
4 cups powdered sugar  
3 teaspoons pure vanilla extract  
1 1/4 teaspoons ground cinnamon  
1/4 teaspoon salt  
4 tablespoons whole milk

Beat the butter on high speed if using a stand or hand-held mixer for 2 minutes, or more time may be necessary if beating by hand.

Add the powdered sugar in small batches and mix well before adding the next batch. Blend in the vanilla, cinnamon, and salt.

Add the milk and beat until the frosting is smooth and fluffy. Frost the cooled cupcakes.  
Yields about 3 cups

