

A JOCK'S GUIDE

ORANGE BUTTERCREAM ICING

Jock Tested and Approved

Ingredients

- ¼ cup butter, softened
- 2 cups icing sugar
- 1 ½ teaspoon grated orange peel
- ¾ teaspoon vanilla extract
- 2-3 tablespoons fresh orange juice
(use your little plastic lemon juicer for easy fresh orange juice!)



Directions

1. Cream butter with a mixer until fluffy.
2. Stir in icing sugar, orange peel & vanilla. It will be very crumbly at this stage.
3. Add orange juice, bit by bit, until the icing is the desired consistency.

Makes: 1 cup.



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