

Peanut Butter Icing

Ingredients:

- 1 c. butter or margarine, softened (*you can also use butter flavored Crisco*)
- 1 c. peanut butter
- 2 t. vanilla extract
- 3-4 c confectioners' sugar, sifted
- 1/4 c. milk, a little more or less to get desired consistency
- 2 -3 T light corn syrup, optional

Directions:

Cream the butters in a mixer until smooth and fluffy. Gradually beat in confectioners' sugar until smooth. Add vanilla extract.

Add milk, a tablespoon at a time until desired consistency, and beat for an additional 3-4 minutes.

For fluffier icing add a little corn syrup at a time, beating well after each addition.

Use this with any flavor cake but my kids love a chocolate cake with PB icing and some mini peanut butter cups or candies sprinkled on top.