

## Maple Frosting

*Free of Egg, Peanuts, Tree nuts, Sesame, Soy, Shellfish, Wheat*

2 cups confectioner's sugar

½ + cup milk

¼ stick butter (chopped into small slices)

1 TBLSP Maple Syrup

Food coloring (optional)

Combine all of the ingredients except the milk in a mixing bowl. Using an electric mixer, slowly add the milk until the frosting is smooth and thick. Use food coloring to color if desired.

Servings: 12-14 (\$0.10/serving)

***\*This recipe is free of the above listed allergens if the ingredients chosen are free of the allergens. For example, a pasta dish is only free of eggs and wheat if the pasta used is egg and wheat free.***