

## Lemon Buttercream

### *ingredients:*

- 3/4 C unsalted butter, softened
- 3 C powdered sugar, sifted
- zest of 1 lemon
- 1 tsp lemon extract, (optional)\*
- 2 tsp-2 1/2 tbsp milk, (just enough to thin buttercream to spreading consistency)
- touch of extract

1. With an electric mixer, cream butter on medium speed.
2. Turn mixer speed to low, then slowly add powdered sugar.
3. When sugar is fully incorporated, add lemon zest and extract.\*
4. Then add your milk, starting with 2 tsp and using up to 2 1/2 tbsp to thin frosting to a spreading consistency. Mix on a medium speed until frosting is smooth and fluffy.

## Orange Buttercream

### *additional ingredients:*

- 1 1/2 tsp orange zest, (approx. the zest of 1/2 medium orange)
- 3/4 tsp orange extract, (optional)

Follow directions for Lemon Buttercream but in step #3, swap out the lemon zest and (optional) extract for orange zest and extract.