

Strawberry Butter Cream Frosting



INGREDIENTS

1 cup butter softened

2 (16 oz.) pkgs. Confectioners' sugar, sifted

1 cup finely chopped fresh or frozen (thawed) strawberries

DIRECTIONS

Beat butter at medium speed until light and fluffy. Begin adding powdered sugar alternately with the chopped strawberries mixing well until desired spreadable consistency.

Note; you may not need all of the powdered sugar or the strawberries but you will use most of them. The juice from the strawberries will dictate the exact quantities you use and that is the best part!

If frosting is too thin, add more powdered sugar.

If frosting is too thick, add more strawberries.