



RECIPE rhino

♥ recipes worth sharing

Grandma Lenon's Icing Recipe

This homemade vanilla icing is smooth, sweet, and easy to make with just a handful of pantry staples. Its pourable consistency makes it perfect for sheet cakes, snack cakes, cookies, bars, and other baked treats, creating a simple, glossy finish with just the right touch of sweetness.



PREP TIME
5 min



TOTAL TIME
5 min



YIELD
Covers one 9×13-inch cake,
one Bundt cake, or
about 24 cookies.

INGREDIENTS

- 2 pounds powdered sugar, measured then sifted
- 1½ teaspoons pure vanilla extract
- 3 tablespoons margarine, softened
- 3 tablespoons milk
- 3 drops food coloring of your choice (optional)

RHINO TIP



Add the milk a little at a time until the icing reaches a smooth, pourable consistency. If it becomes too thin, simply whisk in a little more powdered sugar until it's just right.

STEP-BY-STEP INSTRUCTIONS



Combine the ingredients.

In a large mixing bowl, combine the softened margarine, vanilla extract, and about half of the sifted powdered sugar. Using a hand mixer or sturdy whisk, mix until combined.



Mix the icing.

Add the milk and gradually mix in the remaining powdered sugar until the icing is smooth and well combined.



Adjust the consistency.

Stir in 3 drops of your favorite food coloring, if desired. If the icing is too thin, mix in additional powdered sugar a little at a time. If it's too thick, add milk a few drops at a time until it reaches a smooth, pourable consistency.



Ice the dessert.

Pour or spread the icing over a completely cooled cake, cookies, bars, or other baked treats. Allow the icing to set before serving.

TIPS & VARIATIONS

1. Flavor Variations –
Replace the vanilla extract with almond, lemon, peppermint, maple, or butter extract for a different flavor.



2. Best Uses –
This icing is perfect for sheet cakes, snack cakes, brownies, bars, donuts, cinnamon rolls, and sugar cookies.



3. Add Sprinkles Quickly –
If decorating with sprinkles, add them immediately after icing the dessert before the icing begins to set.



4. Small Batch Colors –
Divide the icing into separate bowls before adding food coloring to easily create multiple colors for decorating.



5. Storage –
Store covered in the refrigerator for up to 3 days. Stir well before using.



Family favorites, one recipe at a time.

