

FROSTING FOR RED VELVET CAKE

Ingredients

1. 9 tbsp. flour
2. 1 1/2 c. milk
3. 3 c. sugar
4. 3 sticks (3/4 lb.) butter, only use real butter

Instructions

1. Cook flour and milk in saucepan until thick stirring constantly.
2. Let cool.
3. Cream butter and vanilla with sugar.
4. Add cooled flour mixture.
5. Beat until ready to frost. (10 min.)
6. Frost cooled cake.