

A Recipe From *tikkido*

Strawberry Frosting

<https://tikkido.com/blog/strawberry-icing-recipe>

Ingredients:

- 2 pounds powdered sugar
- 1 cup (2 sticks) softened unsalted butter
- 2 Tablespoons strawberry Jello powder (optional)
- pinch salt
- 1/3 cup powdered, freeze dried strawberries
- 1/4 to 1 teaspoon [citric acid](#) (to taste)
- milk to thin to correct texture

Instructions:

1. Combine softened butter, powdered sugar, jello powder (if using), salt, and powdered, freeze dried strawberries in a large mixing bowl.
2. Beat at low speed to combine, then medium speed for several minutes until the frosting is thick and fluffy.
3. If the icing is too thick, add a little milk to thin and beat again. Continue until the frosting is the perfect texture.
4. Add the citric acid, a little bit at a time, beating well and tasting after each addition. The citric acid brightens up the flavor, and the icing will suddenly go from cloyingly sweet to bright and fruity.

