

# “Astonishing Sugarless Buttercreme Frosting”

## Ingredients

1 cup Swerve Confectioners (powdered Erythritol)  
1/2 cup Butter (1 stick)  
1 teaspoon vanilla extract  
1 teaspoon Carnation Dairy Free Almond Milk  
40 drops Sweetleaf Sweet Drops with Stevia Vanilla Creme

## Instructions

Using a mixer, combine Swerve Confectioners, Butter, Vanilla, Dairy Free Almond Milk and Sweet Drops in small bowl.

Whip ingredients together until smooth.

Frosts about 48 cookies

Refrigeration optional once on cookies.

Unused frosting can be stored in an airtight container for 2-3 weeks or in the freezer for 3 months

Covers about 48 cookies

SERVING SIZE: 1 frostinglyscrumptious cookie

CALORIES ADDED PER SERVING: about 17 per cookie