**citrus buttercream Frosting**

**(Per unit)**

**Ingredients**

1. 400 ml icing sugar, sifted

60 ml [butter](http://www.food.com/about/butter-141) or margarine, softened

½ orange, grated rind

½ orange, squeezed juice

½ lemon, grated rind

½ lemon, squeezed juice

**Directions**

1. In large mixing bowl, cream the margarine and add 100 ml icing sugar until combined.
2. Add 15 ml of orange juice and beat well.
3. Add 100 ml more of icing sugar and beat well.
4. Add 15 ml more of orange juice and beat well.
5. Add 100 ml more of icing sugar and beat well.
6. When frosting is desired consistency, add the citrus rinds and lemon juice and beat until the frosting is very smooth (You may need to add the remaining icing sugar until desired consistency is achieved).