

# Quick & Easy

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## THE COSTCO WAY

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### **Rainier Cherries and Buttercream Frosting**

Makes 8 to 10 servings

#### **Ingredients:**

1 yellow cake mix  
½ cup (1 stick) butter, at room temperature  
4 cups powdered sugar, sifted and divided  
¼ cup milk  
½ tsp vanilla extract  
12 to 15 Rainier Cherries, pitted and halved

#### **Instructions:**

Prepare cake mix according to package instructions. In a large bowl beat butter until fluffy. Gradually add 2 cups of powdered sugar, beating until well-combined. Slowly add in the milk and vanilla, continuing to beat. Slowly add the remaining 2 cups powdered sugar, continuing to beat. Add additional milk, if needed, to get to spreading consistency. Frost cake. Top with cherries. Dip any remaining cherries in Buttercream Frosting.

**Tip:** For a lemon buttercream, substitute ¼ cup fresh lemon juice for milk and add ½ tsp lemon zest.

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