

Vanilla Buttercream Frosting

~enough for 24 cupcakes or a 2 layer cake~

- 1 ½ cups unsalted butter, at room temperature (3 sticks)
- 4 ½ cups powdered sugar
- 3 - 4 Tablespoons heavy cream
- 1 ½ teaspoons pure vanilla extract

Using your stand mixer, attach the paddle attachment and whip the butter on medium-high speed until it is white and very fluffy (about 7 minutes). You'll want to scrape down the sides of the bowl every so often. Add in the powdered sugar, heavy cream and vanilla extract and then mix on low speed until the frosting is just blended, then increase the speed to medium and allow it to become very light and fluffy (about 5 additional minutes). You'll need to scrape down the sides of the bowl during this stage as well.

Immediately spread over or pipe onto a cooled cake or cupcakes.

