

Vanilla Frosting Recipe

Ingredients:

Tops 12 cup cakes or one 9" cake layer

- 1 cup (2 sticks) unsalted butter, softened
- 3 cups powdered sugar, sifted
- 2 tbsp heavy cream (or milk for a lighter texture)
- 1 1/2 tsp vanilla paste or vanilla extract
- 1/4 tsp salt

Instructions:

1. **Beat the butter:** In a large mixing bowl, beat **softened butter** with an electric mixer on **medium speed** until smooth and creamy (**about 2 minutes**).
2. **Add powdered sugar:** Gradually add **powdered sugar**, one cup at a time, mixing on **low speed** until incorporated.
3. **Add vanilla & cream:** Pour in **vanilla extract** and **heavy cream** (or milk). Increase the speed to **medium-high** and beat for **2-3 minutes** until light and fluffy.
4. **Adjust consistency:** If the frosting is too thick, add **1 more tablespoon of cream or milk**. If too thin, add a little more **powdered sugar**.
5. **Frost & enjoy:** Use immediately to frost cakes, cupcakes, or cookies. If not using right away, store in an airtight container at **room temperature for up to a day** or in the **refrigerator for up to a week**.