

Easy Butter Cream Frosting

Ingredients

- 1/2 cup softened butter (salted or unsalted, depending on your preference)
- 4 cups/one pound powdered sugar
- 2 tsp vanilla extract
- 3-5 tablespoons milk or cream

Instructions

1. Add softened butter into your stand mixer or bowl
2. Beat butter on medium to high in stand mixer or with a hand mixer for 3 minutes until fluffy
3. Just before the end of 3 minutes add vanilla and 3 tablespoons milk to butter, keep beating
4. Reduce to medium low or medium
5. Slowly pour in powdered sugar and continue beating for a total of 3 more minutes on medium moving up to high speed as sugar is incorporated.
6. If you want to add in food coloring, add in while it is beating that last 3 minutes.
7. If frosting is too stiff add in more milk 1 tsp at a time and beat until combined.
8. Spread on cake or cookies
9. To store place butter cream in an airtight container and store in refrigerator for 2-3 days.
10. Bring to room temp prior to frosting.