
SUPER SIMPLE VANILLA BUTTERCREAM ICING

Course	Buttercream, Dessert
Cuisine	American
Prep Time	20 minutes
Total Time	20 minutes
Servings	1 Batch



Ingredients:

- 340g butter, room temperature
- 600g icing sugar
- 60ml heavy cream (35% minimum fat) (whole milk can work too)
- 1 tbsp vanilla paste or vanilla extract (high-quality vanilla is best)
- pinch kosher salt

Other Information

You will need a hearty stand mixer with a paddle attachment, medium-mesh sieve, piping bag and nozzles

Directions

1. Using a paddle attachment on your stand mixer, beat the butter until light and fluffy for about one minute.
2. Sift half the icing sugar through a medium sieve.
3. Add the icing sugar. I add the icing sugar in roughly one cup at a time. Scrape down the bowl a couple of times during mixing. Beat at low after each addition or else you'll have a big cloud of icing sugar everywhere!
4. Add in a tablespoon of the heavy cream and check consistency depending upon what you want to use the icing for; flowers need a stiffer consistency, cakes/cupcakes can use a slightly thinner mixture.
5. Add in vanilla.



6. Add remaining icing sugar until all icing sugar is in the bowl. Mix on low speed, then medium speed for a few minutes until you achieve desired consistency (often check to see if it's your desired consistency).
7. Add salt and mix again. Check the taste and add more salt, if desired.
8. Divide and add in any colours as desired, and you're ready to ice your cakes or cupcakes.

