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THE ONLY BUTTERCREAM YOU'LL EVER NEED



This buttercream is dangerously smooth, perfectly pipeable, and tastes like sweet vanilla magic. It's the frosting equivalent of finding an extra cookie in the cookie jar when you thought they were all gone. It works remarkably well with natural food coloring.

Ingredients:

- 4 to 6 cups powdered sugar (480-720g)
- 1 cup unsalted butter, room temperature (226g)
- 2 to 4 tablespoons milk or heavy cream (as needed for consistency) (30-60ml)
- 2 tsp vanilla extract
- 1/8 tsp salt

Tools & Utensils:

- Stand mixer (or mixing bowl and electric whisk)
- Measuring cups and spoons
- Flat Spatula (or scraper)



Preparation

1. *Whip it.* Toss the butter and salt into a mixing bowl and beat it for 2-3 minutes until it's super light and fluffy. The more air you whip in, the better the texture!
2. *Flavor explosion.* Add the vanilla and mix until combined.
3. *Sugar time!* Slowly mix in 4 cups (480g) of powdered sugar, one cup at a time. Scrape down the sides and keep going until it's fully combined.
4. *Find your sweet spot.* If it's too thick, add a little milk or heavy cream, 1 tablespoon (15ml) at a time. If you want it sweeter, add more powdered sugar. You're in control here!
5. *Final whip.* Beat for 2-3 more minutes to get that dreamy, fluffy, cloud-like texture. Now go forth and frost everything!

This buttercream is perfect for piping, spreading, or, you know...eating straight from the bowl. No judgment.

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