



Quick and Almost Professional Buttercream Icing

Jacob · 28/09/2024



Prep Time

8

Difficult

Medium

Servings

2 1/2 cups

Description

After failing to find the perfect recipe for buttercream frosting I found one that worked for me and then added my own two cents

Ingredients

- - ½ cup unsalted butter
- at room temperature - 2 cups confectioners' sugar
- sifted - 1 ½ teaspoons pure vanilla extract - 2 tablespoons milk - 3 drops food coloring
- or as needed (Optional)

Instructions

1. Gather the ingredients. Cream butter in the bowl of a stand mixer fitted with the paddle attachment until smooth and fluffy. Dotdash Meredith Food Studios Gradually beat in confectioners' sugar until fully incorporated. Dotdash Meredith Food Studios Beat in vanilla extract. Dotdash Meredith Food Studios Add milk and beat for an additional 3 to 4 minutes. Dotdash Meredith Food Studios Add food coloring
2. if using
3. and beat for thirty seconds until smooth or until desired color is reached. Dotdash Meredith Food Studios Use immediately or store buttercream in an airtight container at room temperature for up to three days. Dotdash Meredith Food Studios From the Editor Use our guide to the best hand mixers to upgrade your old hand mixer and make cooking your favorite recipes easy.