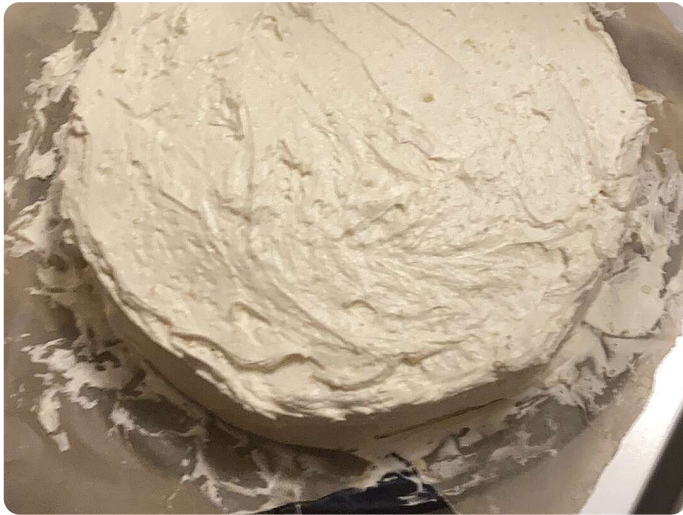




Best Buttercream Frosting

Savannah · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr

Description

Try this buttercream frosting made with granulated sugar instead of powdered sugar. It's the best for chocolate cakes and cupcakes. This recipe makes enough to frost the top of a 9x13 inch cake.

Ingredients

- - 1 cup milk - $\frac{1}{4}$ cup all-purpose flour - 1 cup unsalted butter
- softened - 1 cup white sugar - 1 teaspoon vanilla extract

Instructions

1. Whisk milk and flour together in a small saucepan over medium-low heat until mixture starts to thicken
2. 4 to 5 minutes. Then
3. whisk vigorously until mixture is lump-free
4. creamy
5. sticky
6. and significantly thicker
7. 2 to 3 more minutes; it may appear to ball up. Immediately remove from the heat and transfer to a plate; let cool to room temperature. While the milk mixture is cooling
8. beat butter and sugar in a mixing bowl with an electric mixer for at least 10 minutes. Mixture should be very fluffy; you may need to mix for 5 more minutes. Gradually mix in cooled milk mixture on high speed; continue to mix until fluffy and smooth. Mix in vanilla. Cover and refrigerate until frosting reaches a spreading consistency
9. about 30 minutes. Editor's Note: Some reviewers have suggested processing the sugar in a high-powered blender before using in Step 2.