



## [Classic Vanilla Buttercream Frosting Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 10 minutes

Ingredients:

- 1/2 cup unsalted Butter, softened
- 2 1/2 cups Confectioners Sugar, sifted
- 1 Tsp Vanilla Extract
- 2 TBSP Milk

Directions:

- With a stand-up mixer, beat butter until creamy on medium speed.
- Gradually add half your confectioners sugar; beat until well mixed.
- Add 1 tablespoon of milk; beat until well mixed.
- Gradually add the rest of your confectioner sugar; beat until well mixed.
- Add vanilla extract, and remaining milk.
- Beat for 2 minutes.
- Note: if you require a stiffer frosting, add more confections sugar in 1/2 cup increments. If you need a thinner frosting, add more milk in tablespoon increments. You can add a few drops of food coloring to make colored frosting.
- Always frost completely cooled baked goods so your frosting does not melt on application.

Makes 2 cups Classic Vanilla Buttercream Frosting