

# American Buttercream Frosting



Prep Time	10 minutes
Bake Time	N/A
Servings	4 cups

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## Ingredients:

- 1 cup unsalted butter, softened (226 g)
- 4 cups powdered sugar (480 g)
- 2 tbsp heavy cream (30 mL)
- 1 tsp Organic Madagascar Vanilla Extract (5 mL)
- ½ tsp salt (3 g)

## Instructions:

1. In the bowl of a stand mixer fitted with a paddle attachment, or in a large bowl if hand-mixing, cream the softened butter. Start on low speed, and then increase to medium speed for 2 minutes. Scrape the bowl.
2. Add 1 cup of the sugar, start mixing on low, and increase the speed to medium. Mix for 2-3 minutes.
3. Add another cup of sugar and mix until combined.
4. Add the next cup of sugar, along with the salt and the vanilla. Mix on low and then increase the speed to medium and mix for 2-3 minutes.
5. Add the last cup of sugar in, and 1 tbsp of heavy cream. Mix for 3-5 minutes on medium speed until the sugar is dissolved. Taste at this point, to make sure the sugar is dissolving, and the flavor and texture are good.
6. If you want thinner frosting, you can add more cream. If you want thicker frosting, add more powdered sugar.



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