

Elise's **Easy Buttercream Frosting** Recipe

from My Cupcake Addiction

Ingredients

2 sticks(8 oz) unsalted stick butter (at room temperature)	1.5 tsp vanilla extract
5 1/2 cups (650g) powdered sugar	1-2 T whole milk

Directions

1. In a mixer, **whisk butter** on high speed for at least 5 minutes
2. Place the **vanilla extract in the whipped butter** and beat them into the butter.
3. **Add 1 cup of the powdered sugar** and begin mixing on low speed to combine, then beat on high speed or about 2 minutes
4. **Repeat Step 3, 1 cup at a time** until all the sugar has been added. (add milk a dash at a time if the mix becomes too thick or dry) (scrape the sides of the mixing bowl as needed to make sure all sugar has combined)
5. Place the frosting in the **refrigerator to cool** for at least 30 minutes

Tips

- use less milk for thicker icing..more for thinner icing
- be sure to add the powdered sugar in sections and not all at once to increase fluff and lightness
- according to Elise, the frosting should last for 1 month in the freezer, 2 weeks in the fridge, and 3 days at room temperature
- most of the people who have tried this recipe have reported this recipe has been able to frost 24 - 36 cupcakes

Visit Elise's website for graphics and more > <http://bit.ly/eliserecipe>