

Simple Vanilla Buttercream Icing

Yield: 4 cups

2-1/2 cups	unsalted butter
5 cups	powdered sugar
1 tbsp	pure vanilla extract
1/4 tsp	sea salt
3 tbsp	whole milk

In a mixing bowl with paddle attachment, on medium speed cream the butter until fluffy, add vanilla extract, and about half of the powdered sugar. Whipping until soft and fluffy, about 4 minutes.

Scrape the bowl down with a rubber spatula, whip for a few minutes longer. Add the remaining powdered sugar, on slow speed mix until blended and then place on medium speed and whip until very fluffy.