**BUTTERCREAM FROSTING RECIPE**

**Ingredients**

* 250ml butter, softened (but not melted) Ideal texture should be like soft serve ice cream.
* 750-1000ml confectioners (powdered) sugar, SIFTED
* 15ml vanilla extract
* Up to 60ml milk

**Instructions**

1. Beat the softened butter for a minute with a mixer on medium speed.
2. Turn off the mixer and add the 750ml of sifted powdered sugar and turn your mixer on the lowest speed (so the sugar doesn’t blow everywhere) until the sugar has been incorporated with the butter. The mixture will look clumpy – don’t worry, it’s supposed to!
3. Increase mixer speed to medium and add the vanilla extract and 30ml of milk and beat for 2-3 minutes until it is whipped, fluffy, and creamy in appearance.
4. If your frosting needs a more stiff consistency, add remaining sugar. If your frosting needs to be thinned out, add remaining milk 15ml at a time.

