



Classic Buttercream Frosting

Makes: enough to frost a 3-layer 9"-round cake

Total Time: 7 minutes

- 2 cup (4 sticks) unsalted butter, softened
- 8 ounces cream cheese, softened (optional, see note)
- 1/2 tsp Kosher salt
- 8 cups powdered sugar
- 2 tsp pure vanilla extract (best quality available)
- 4-5 tbs heavy cream, half and half or whole milk

In the bowl of an electric mixer, fitted with the whisk attachment, beat butter (on medium speed) until completely smooth, 30 seconds to a minute. (If you are adding cream cheese, add it now, then beat until smooth). Add salt.

One cup at a time, add 4 cups of powdered sugar, beating after each addition. Add vanilla and beat to combine. Add 2 tablespoons of cream, and continue beating. Add the remaining 4 cups powdered sugar, one cup at a time. Add an additional 2-3 tablespoons cream until desired consistency is reached.

If you want to pipe the frosting vs spreading it, the frosting should be nice and thick. Continue to beat another minute or so. The frosting should now be smooth and fluffy.

Chef's Note:

I like a cream cheese version of this frosting best. The cream cheese adds to the creamy texture, and cuts down on the sweetness just a bit. If desired, for a very light cream cheese flavor add 8 ounces cream cheese, leaving the other ingredients (as listed above) the same. For a more traditional cream cheese flavor, reduce the butter to 1 cup, and add 16 ounces of cream cheese. If using a 16 ounces of cream cheese, you can reduce the cream or milk to 2 tablespoon total.