

Whipped Vanilla Frosting



This recipe can be easily doubled or halved to suite the amount of frosting needed for your cake. I would do 1.5 recipes to frost and fill a 3 layer 8-inch cake (as above).

- 1 cup (250g) butter, softened
- 2 cups icing sugar, sifted
- 2 tablespoons milk
- 1 teaspoon vanilla extract

In a stand mixer, beat butter for 6 minutes, until pale and creamy. Add remaining ingredients and beat for an additional 6 minutes, until light and creamy.

If not using all of it right away beat by hand with a spatula, to remove any air bubbles, before using.

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