

Gluten Free Habit

VANILLA BUTTERCREAM FROSTING (gluten free)



This is a classic buttercream frosting...easy, quick and very sweet. The consistency is great for frosting cakes and piping decorations.

Frosts: Three 8-inch cakes

INGREDIENTS:

- 1 cup butter
- 4 cups confectioner's sugar (more or less, depending on desired consistency)
- 2 tsp. vanilla
- A few tsp. milk (as needed for correct consistency)
- Gluten Free food coloring if desired

GETTING READY:

1. Soften the butter

LET'S GET STARTED:

1. To a medium-sized mixing bowl, add in the butter, sugar, and vanilla.
2. Mix on low speed until sugar is incorporated.
3. Increase speed and mix until fluffy.
4. If needed, add milk one teaspoon at a time, mixing after each addition, until desired consistency is reached. To thicken, add a little bit more confectioner's sugar.
5. If food coloring is being used, add it now and mix well until all streaks are blended in.