**Vanilla Buttercream Frosting Recipe**

Servings: 24 cupcakes (makes 5 cups frosting)

**Ingredients**

* 1 1/2 cups Unsalted Butter, room temperature
* 4 1/2 to 5 cups powdered sugar, or added to taste
* 1/4 tsp fine salt, or to taste
* 4 tsp vanilla extract
* 3-4 Tbsp heavy cream or whole milk, added to desired consistency

**Instructions**

In the bowl of a stand mixer fitted with the whisk attachment (or handheld electric mixer), beat butter on high speed for 5 minutes or until lightened in color and whipped, scraping down the bowl as needed.

* Meanwhile, sift 4 1/2 to 5 cups of powdered sugar. Reduce mixer to medium-low speed and add powdered sugar one heaping Tablespoon at a time, letting it incorporate with each addition. Add powdered sugar to taste and beat until it is fully incorporated, scraping the sides of the bowl as needed.
* Add 1/4 tsp fine salt (or to taste), then add 4 tsp Vanilla Extract, beating until incorporated.
* Add 3 Tbsp heavy cream or milk, 1 Tbsp at a time, and adding it to the desired consistency. Beat another minute until whipped and well combined.