

Vanilla Buttercream Frosting

Prep: 10 minutes • Cook: 0 minutes

A velvety, fluffy buttercream with rich vanilla aromatics and a balanced sweetness, perfect for crowning cakes, cupcakes, or sandwiching cookies. Light yet indulgent, it whips up smooth and airy with a clean, creamy finish.

Ingredients

- 1 cup unsalted butter (room temperature)
- 4 cups powdered sugar
- 1/4 cup heavy cream
- 1 tablespoon vanilla extract
- 1/2 teaspoon salt

Instructions

1. To a stand mixer fitted with a whisk attachment (or a bowl with a hand mixer), add softened butter and beat until smooth.
2. Add powdered sugar; start on low speed, then increase to medium. Whisk until light and fluffy, scraping the bowl as needed.
3. Add heavy cream, salt, and vanilla; whisk 1–2 minutes until smooth and airy.
4. Spread or pipe onto cakes, cupcakes, or desired baked goods.

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