

Smooth Vanilla Buttercream

Single Batch Recipe

- 1 lb 6 oz (624 grams or 2¾ cups) unsalted butter, softened
 - 1 lb 11½ oz (779 grams or ~6 cups) confectioner's sugar
 - ½ cup (118 ml) whole milk at room temperature
 - ¾ teaspoon pure vanilla extract
1. Allow the butter to come to room temperature (3–4 hours).
 2. Using a paddle attachment, mix the butter on low speed for one minute until it is slightly whipped.
 3. With the mixer running on the lowest speed, begin adding the confectioner's sugar ½ cup at a time.
 4. Once two-thirds of the confectioner's sugar has been incorporated, add the milk and vanilla.
 5. Promptly add the remainder of the confectioner's sugar.
 6. Stop mixing when the ingredients are roughly blended. The frosting may be very lumpy and broken-looking at this stage. That is okay.
 7. Using a rubber spatula, transfer half of the frosting into a food processor fitted with a standard chopping blade. Process the buttercream for 2–4 minutes, or until it is perfectly smooth and runs fluidly in the machine.
 8. Scrape the sides of the bowl with a rubber spatula then process the frosting for 30 seconds more. There should be no more visible lumps when the frosting is done.
 9. Transfer the buttercream into a container and repeat steps 7-8 on the second half of the batch.

Store buttercream in a sealed container or a bowl covered in plastic wrap. It is best held at room temperature in a cool place out of sunlight. Depending on the freshness of the butter, vanilla buttercream can last for 10 days or more at room temperature. If held in an airtight container in the refrigerator, it can last for up to three months. If held in an airtight container in the freezer, it can last for six months or more.

Double Batch Recipe

- 2 lb 12 oz (1.25 kg or ~5½ cups) unsalted butter, softened
- 3 lb 7 oz (1.56 kg or ~12 cups) confectioner's sugar
- 1 cup (236 ml) whole milk at room temperature
- 1½ teaspoon pure vanilla extract