

## Powdered Sugar Frosting Recipe

Makes enough to fill and frost one 20-23 cm cake

- 460 grams powdered sugar, sifted
- 226 grams unsalted butter, room temperature
- 1 tsp vanilla extract
- 4 T milk or light cream

1. In the bowl of a stand mixer, beat the **butter** until smooth and well blended.
2. Beat in the **vanilla** extract.
3. With the mixer on low speed, gradually beat in the **sugar**. Scrape down the sides of the bowl as needed.
4. Add the **milk** and beat to combine.
5. On high speed, beat frosting until it is light and fluffy (**about 5 minutes**). If not using right away, cover with plastic wrap to prevent the frosting from drying out.

Can be stored in the refrigerator for up to 10 days. Bring to room temperature and re-whip before using. Add a little milk or sugar if needed to get the right consistency.

To make a Chocolate Frosting prepare the above recipe but beat into finished frosting, **120 grams** of melted and cooled unsweetened **chocolate**. Add a little extra milk if needed.

