



Favorite Vanilla Buttercream



5 from 56 reviews

Prep Time: 5 minutes **Cook Time:** 0 minutes **Total Time:** 5 minutes **Yield:** 2.5 cups

This is my favorite vanilla buttercream. It's the perfect vanilla frosting that's simple, creamy and smooth and tastes unbelievable on vanilla cupcakes!

Ingredients

- 1 cup (230g) **unsalted butter**, softened to room temperature
- 4 – 5 cups (480-600g) **confectioners' sugar**
- 1/4 cup (60ml) **heavy cream, half-and-half, or whole milk**, at room temperature
- 2 teaspoons **pure vanilla extract**
- salt**, to taste

Instructions

- 1 With a handheld or stand mixer fitted with a paddle attachment, beat the butter on medium speed until creamy, about 2 minutes. Add 4 and 1/2 cups confectioners' sugar, the heavy cream, and vanilla extract. Beat on low speed for 30 seconds, then increase to medium-high speed and beat for 2 full minutes. Add up to 1/2 cup more confectioners' sugar if frosting is too thin or another Tablespoon of cream if frosting is too thick. Add a pinch of salt if frosting is too sweet. (I add 1/8 teaspoon salt.)
- 2 Use immediately or cover tightly and store for up to 1 week in the refrigerator or up to 3 months in the freezer. After freezing, thaw in the refrigerator then beat the frosting on medium speed for a few seconds so it's creamy again. After thawing or refrigerating, beating in a splash of heavy cream or milk will help thin the frosting out again, if needed.

Notes

- 1 **Quantity:** This recipe is enough to frost 12-16 cupcakes or a thin layer on a 9×13 inch quarter sheet cake. Follow these ratios for a 2 layer cake and these ratios for a 3 layer cake.
- 2 **Heavy Cream:** I love using heavy cream for the creamiest consistency. You can use half-and-half or whole milk instead if needed. The lower the fat, the less creamy your buttercream will be. Whichever you use, make sure it's at room temperature. Otherwise your frosting could separate or appear grainy.



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