

## **Buttercream Recipe**

### **Ingredients:**

2 cups softened butter (unsalted)  
7-8 cups cups powdered sugar  
1/4 tsp salt  
1/4 cup Heavy cream  
Flavoring: 1 Tbsp Vanilla extract

### **Prep:**

1. Beat the butter on medium, add salt.
2. Lower mixing speed and add half of the sugar
3. Slowly add heavy cream & flavoring
4. Add remaining sugar
5. Increase speed and beat for 2-3 minutes.
6. Taste and adjust as needed
7. Adjust consistency as needed
8. Portion and color