FROSTING

**INGREDIENTS**

1 cup unsalted butter

3 cups powdered

2-3 tblsp heavy cream

1 teas vanilla extract

Pinch of salt

**INSTRUCTIONS**

1. In the bowl using an electric mixer, beat the butter on medium speed until smooth.
2. Add in the powdered sugar and mix on low speed at first, then increase to medium speed and continue mixing for another 1-2 minutes until the mixture starts to come together.
3. Add in the heavy cream (start with 2 tablespoons and add a little more it needed), vanilla extract and salt and continue mixing on medium-high speed for another minute or until everything is well combined, scraping down the sides of the bowl as needed.