

# Easy Vanilla Buttercream

DESSERTS OR BAKED GOODS CAKES

This easy buttercream frosting can be paired with a variety of desserts.

SERVES Makes 3 cups

## WHY THIS RECIPE WORKS

Traditional European buttercream frosting involves heating eggs and sugar over a pan of simmering water and whipping in butter while carefully monitoring for the correct temperature. Our Easy Vanilla Buttercream recipe is equally delicious ...  
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Focus on Fried Chicken

## GATHER YOUR INGREDIENTS

- ☐ 20 tablespoons (2 1/2 sticks) unsalted butter, softened

- ☐ 2 ½ cups (10 ounces)  
Confectioners' sugar
- ☐ ⅛ teaspoon salt
- ☐ 2 tablespoons heavy  
cream
- ☐ 2 teaspoons  
vanilla extract

## KEY EQUIPMENT

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Stand Mixers (Inexpensive)

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## BEFORE YOU BEGIN

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The buttercream frosting can be refrigerated for up to two days. If refrigerated, let it stand at room temperature for 30 minutes before using. If using a handheld mixer, you will need to increase the mixing times significantly (by at least 50 percent). This recipe can be doubled.

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## INSTRUCTIONS

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Using stand mixer fitted with whisk attachment, whip butter on medium-high speed until smooth, about 20 seconds. Add sugar and salt and mix on medium-low speed until most of sugar is moistened, about 45 seconds. Scrape down bowl; add cream and vanilla and whip on medium-high speed until light and fluffy, about 4 minutes, scraping down bowl as needed.

Recipe developed for the December / January 2020 issue.

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again. My husband gladly substituted the chicken for me. Therefore I found it to be a fast and easy prep. I used my cast iron skillet instead!



**Crystal M.**  
11/20/20

Yikes, wasn't it just amazing chicken? So much better than your typical oven baked chicken and so good it was better than you or even charcoal grilled. It gets that smoky charcoal taste and enough seasoning to bring things, something I do when time permits. From here I've gained a whole chicken since the time I made pork chicken on the grill. Yip, the cast iron was not an issue.

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