



Magnolia Bakery Vanilla Buttercream

Recipe from More From Magnolia: Recipes from the World
Famous Bakery and Allysa Torey's Home Kitchen.

<http://www.marthastewart.com/255817/magnolia-bakery-vanilla-buttercream>

Rated(1)

Yield

Makes about 2
dozen

Ingredients

1 cup (2 sticks) unsalted butter, softened
6 to 8 cups confectioners' sugar
1/2 cup milk
2 teaspoons pure vanilla extract

Directions

1. In the bowl of an electric mixer fitted with the paddle attachment, combine butter, 4 cups sugar, milk, and vanilla. Beat on medium speed until smooth and creamy, 3 to 5 minutes. Gradually add remaining sugar, 1 cup at a time, beating for about 2 minutes after each addition, until icing reaches desired consistency; you may not need to add all the sugar. Store in an airtight container for up to 3 days.

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