

Vanilla Bean Buttercream Frosting

Preparation time: 10 minutes

Ingredients

- 1 1/2 cup confectioners' sugar (add more until it reaches your preferred consistency)
- 1/2 cup unsalted butter, room temperature
- 2 teaspoons **vanilla bean paste** (add more to taste)
- 1 tablespoon milk

Directions

1. Mix together sugar and butter until they are blended and creamy.
2. Add vanilla bean paste and milk and continue to beat for another minute.
3. If desired, add more vanilla bean paste to taste, or more confectioners' sugar to make it stiffer.