



Noreen's Kitchen

Vanilla Bean

Buttercream Frosting

Ingredients

2 sticks (1 cup butter) softened
2 pound bag powdered sugar
2 to 3 tablespoons of heavy cream

1 tablespoon vanilla extract
1 tablespoon golden syrup or corn syrup

Step by Step Instructions

Beat softened butter in bowl of mixer until light and fluffy.

Add vanilla extract and blend well.

Pour entire bag of powdered sugar into the bowl and begin mixing on low.

Add heavy cream just until the mixture begins to come together.

Blend on medium high for a few minute.

Stream in golden syrup and blend well for 5 minutes until light and fluffy and the frosting does not feel gritty when rubbed between your fingers. It should feel smooth and silky.

Use to decorate or fill cupcakes.

Refrigerate for up to a week. Remember this is real butter and will spoil if exposed to harsh heat or hot conditions.

The frosting can be left at room temperature in a mild environment for up to three days if frosted on cake or cupcakes. Otherwise, refrigerate until eaten.

Enjoy!