

Magnolia Bakery's Buttercream Vanilla Icing

Recipe from Jennifer Appel and Allysa Torey

Adapted by Susan Campos

Total Time 10 minutes

Yield about 4 1/4 cups icing (enough for 24 cupcakes)

INGREDIENTS

1 cup (2 sticks) unsalted butter,
softened

8 cups confectioners' sugar

½ cup milk

2 teaspoons vanilla extract

Food coloring (optional)

PREPARATION

Step 1

Place the butter in a large mixing bowl. Add 4 cups of the sugar and then the milk and vanilla extract. Beat until smooth and creamy. Gradually add the remaining sugar, 1 cup at a time, until the icing is thick enough to spread. Add a few drops of food coloring if desired. Frost cupcakes. Serve at room temperature. Leftover icing freezes well for up to two months.

ABOUT THIS RECIPE

From the world-famous Magnolia Bakery, comes the ultimate buttercream icing recipe. With loads of butter, piles of confectioner's sugar and a generous glug of vanilla extract, how can you go wrong? It's simple, but spectacular. It goes great with their cupcake recipe, but it plays nice with almost any cake.

— Susan Campos