

— AMERICA'S —
TEST KITCHEN


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Easy Vanilla Buttercream Frosting

MAKES ABOUT 4 CUPS

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Makes about 4 cups

The buttercream frosting can be made ahead and refrigerated; if refrigerated, however, it must stand at room temperature to soften before use. If using a hand-held mixer, increase mixing times significantly (at least 50 percent). This recipe can be adjusted for cupcakes or a three-layer cake (see chart at right).

- 24 tablespoons (3 sticks) unsalted butter, cut into chunks and softened**
- 3 tablespoons heavy cream**
- 2½ teaspoons vanilla extract**
- ¼ teaspoon salt**
- 3 cups (12 ounces) confectioners' sugar**

1. Using stand mixer fitted with paddle, beat butter, cream, vanilla, and salt together on medium-high speed until smooth, about 1 minute. Reduce speed to medium-low, slowly add confectioners' sugar, and beat until incorporated and smooth, about 4 minutes.

2. Increase mixer speed to medium-high and beat until frosting is light and fluffy, about 5 minutes.

Variations

COFFEE FROSTING

Add 2 tablespoons instant espresso powder or instant coffee powder to mixer with butter.

PEPPERMINT FROSTING

Add 2 teaspoons peppermint extract to mixer with butter.

ORANGE FROSTING

Add 2 teaspoons grated orange zest and 2 tablespoons juice to mixer with butter.

ALMOND FROSTING

Add 2 teaspoons almond extract to mixer with butter.

COCONUT FROSTING

Add 1 tablespoon coconut extract to mixer with butter.

Making Smaller or Larger Batches of Vanilla Frosting

INGREDIENT	3 CUPS (24 cupcakes or top of sheet cake)	5 CUPS (3-layer cake)
Butter	2½ sticks	4 sticks
Cream	2 tablespoons	¼ cup
Vanilla Extract	2 teaspoons	1 tablespoon
Salt	⅛ teaspoon	¼ teaspoon
Confectioners' Sugar	2½ cups	4 cups

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