

basic frosting recipe

Ingredients

- 1 cup unsalted butter room temperature
- 4 cups confectioner's sugar sifted to remove lumps
- $\frac{1}{3}$ cup heavy cream cold
- $\frac{1}{8}$ teaspoon salt
- 2 teaspoons vanilla extract
- $\frac{1}{4}$ teaspoon almond extract * optional

Instructions

1. In a large bowl, add room temperature butter and beat with a hand mixer (or stand mixer) until creamy, about 1 minute.
2. Add confectioner's sugar and slowly mix until ingredients are fully combined. Then, whip at high speed for 2-3 minutes, or until light and fluffy.
3. Add heavy cream, salt, and vanilla extract (and optional almond extract) and whip for an additional 3-4 minutes, or until light and fluffy. Add additional heavy cream as needed to reach desired consistency.
4. Pipe or spread frosting with a knife onto your cake and serve.