



Tools

Locations

Plate/Store

Yield	2	cups	Prep	15 minutes
Portion			Cook	
Num Portions	0		Finish	
			Shelf	

Ingredients

8	ounces	unsalted butter room temperature
8	ounces	all-purpose shortening
1	pound	confectioner sugar
1	tsp	vanilla extract
2	Tbs	milk

Procedure:

1. Place Butter and shortening in mixer bowl, use a paddle attachment, cream the butter mix on high until light and fluffy (about 3-4 minutes).
2. Add Vanilla and continue to beat until frosting is smooth and light (about 1-2 minutes).
3. Add 1/3 of the sugar and mix, scrape down sides and add another 1/3 and mix, repeat. (buttercream may look dry)
4. Add half the milk and mix, if need more add the rest of the milk and put paddle on higher speed.
5. you can use immediately.
6. Refrigerate up to a week. Bring to room temperature before using.