

## Vanilla buttercream frosting

- 200g softened unsalted butter
- ½ cup milk
- 1 tablespoon vanilla extract
- 5-6 cups icing sugar

Makes enough frosting for 24 cupcakes or one really big cake

- Cream the butter for 1-2 minutes
- Add the milk, vanilla extract and half of the icing sugar, and beat for at least 3 minutes until light and fluffy. Add the remainder of the sugar to suit your taste and develop a light, fluffy, spreadable consistency.