



RECIPE

rhino

♥ recipes worth sharing

Vanilla Buttercream Frosting

This homemade vanilla buttercream frosting is smooth, creamy, and perfectly sweet with a light, fluffy texture that's ideal for spreading and piping. Whether you're frosting cakes, cupcakes, cookies, or brownies, this classic buttercream is a dependable recipe you'll reach for again and again.



PREP TIME
10 min



TOTAL TIME
10 min



TEMPERATURE
—



YIELD
Frosts one 2-layer
9-inch cake, one
9x13-inch cake, or
about 24 cupcakes.

INGREDIENTS

- 1 cup (2 sticks) salted butter, cold
- 2 teaspoons pure vanilla extract
- 4–5 cups powdered sugar, measured then sifted
- 1–3 tablespoons heavy cream or milk, more or less as needed

RHINO TIP



For the smoothest finish on layer cakes, apply a thin crumb coat first, refrigerate the cake for 15–20 minutes, then spread on the final layer of frosting.

STEP-BY-STEP INSTRUCTIONS

1



Whisk the butter.

In the bowl of a stand mixer fitted with the paddle attachment, whip the cold butter on medium speed for 2–5 minutes, scraping down the sides of the bowl as needed, until smooth and creamy. For an extra-light, fluffy frosting, continue beating for up to 5 additional minutes. Add the vanilla extract and mix until combined.

2



Add the powdered sugar.

Gradually mix in 2 cups of the sifted powdered sugar until incorporated. Continue adding the remaining powdered sugar, 1 cup at a time, mixing well after each addition.

3



Adjust the consistency.

Add 1–2 tablespoons of heavy cream or milk as needed until the frosting is thick, creamy, and able to hold its shape. If desired, taste and add a small pinch of salt.

4



Finish the frosting.

Beat the frosting for another 2–3 minutes on low speed until light and airy. Stir gently with a spatula to remove large air pockets, then spread or pipe onto cakes, cupcakes, cookies, or other cooled desserts.

TIPS & VARIATIONS

1. Bright White Frosting –

Use clear vanilla extract instead of traditional vanilla for a whiter frosting.



2. Add Color –

Gel food coloring creates vibrant colors without thinning the frosting.



3. Flavor Variations –

Replace part of the vanilla extract with almond, lemon, peppermint, or coconut extract for a different flavor.



4. Decorating Tools –

An offset spatula makes it easier to spread frosting smoothly on cakes, while a piping bag fitted with your favorite decorating tip creates beautiful swirls and borders.



5. Storage –

Refrigerate leftover frosting in an airtight container. Bring it to room temperature, then beat briefly before using.



♥ Family favorites, one recipe at a time. ♥