

# VANILLA BUTTERCREAM FROSTING

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Follow our complete, step-by-step, photo illustrated recipe, to make this easy Vanilla Buttercream Frosting. Great for your favorite cakes, or your favorite cupcakes. We suggest your try it on our Chocolate Sour Cream Cupcakes. Printable recipe included.



**Vanilla Buttercream Frosting:** Recipe courtesy of our friends at OXO Good Grips.

Once again, I'm delighted and honored to work with our good friends at OXO Good Grips and their Cookies for Kids Cancer 50 State Challenge. This is their 4th year of participation, and my second year.

It's all in support of National Childhood Cancer Awareness Month for September. It helps support awareness and to raise funds to help develop new, and less toxic pediatric cancer treatments.

Bake sales, races, all types of fund raising events are held in all 50 states to support this cause. OXO has also agreed to donate \$100.00 to Cookies for Kid's Cancer based on my participation with this post. How cool is that?

OXO provided me with several tools to complete this recipe, and I'll tell you more about them below.

One of those is the OXO Baker's Decorating Tool with 6 Stainless Steel Tips. I was really looking forward to trying this out because I have ZERO skills when it comes to cake decorating. I'll prove it to you further down as well. Smile

I've already posted a recipe for making the cupcakes that I decorated with this frosting. You'll find it here on Taste of Southern by following this link: [Chocolate Sour Cream Cupcakes](#)

The Baker's Decorating Tool contained a recipe book with a couple of frosting recipes. I decided to make their Vanilla Buttercream Frosting recipe here, which was developed in their Test Kitchen while they were working on the Decorating Tool itself.

You'll find a good number of OXO tools in my kitchen. I use them daily, and love working with them. They're all very well made, something you realize as soon as you hold them in your hand.

So, if you're ready to "sweeten up your day", then let's get in the kitchen, and... Let's Get Cooking.



**Vanilla Buttercream Frosting recipe.** You'll need these ingredients.

Please note. The recipe should be made with UNSALTED butter. I discovered I didn't have any unsalted butter when I started to make this recipe. It worked, but unsalted will be much better.



Place the room temperature butter in a large mixing bowl.



Beat the butter on medium speed for several minutes, until it's smooth and creamy.



Measure the confectioners' sugar into a sifter.

I like to use my mama's old sifter, but any type of sifter will work.



Sifting the sugar will remove any lumps that may be in it.



Gradually add the sugar into the butter, beating on low speed with your mixer until it is well incorporated. Continue to add sugar until it's all added in.



Add the vanilla extract.

I'm using clear vanilla here. It keeps the frosting looking whiter. Regular vanilla will work if you don't have the clear.



Add the salt.



Increase the speed of the mixer to medium, and beat the frosting for about three more minutes.



Add food coloring if desired.

I'm going to make about three different colors of the frosting. Just remove a small amount and place in a separate bowl. Add drops of food coloring depending on how deep a color is desired.



Mix well.



These are the tools that I received from our friends at OXO.



### **OXO Non-Stick Pro 12 Cup Muffin Pan.**

The Non-Stick Pro Muffin Pan features a unique micro-textured pattern that ensures even baking and adds structural rigidity. It's made with a ceramic-reinforced, two-layer, commercial-grade coating that provides ultimate non-stick release and is scratch-, stain-, corrosion- and abrasion resistant.

I really like the “heft” of this baking pan. You'll notice that once you hold it.



### **OXO Silicone Baking Cups, 12 pack**

The BPA-free Baking Cups have handy tabs to help remove them from muffin tins without making a thumbprint, and the inside of each Cup is smooth and non-stick to release your treat easily.



Of course, you'll need some cupcakes to use with your frosting.

OXO suggests using a cooking spray to spray the bottoms of the silicone baking cups. The liners also have a FILL-LINE so you know just how much batter to use.



May I suggest you use my **[Chocolate Sour Cream Cupcake Recipe](#)** to make your cupcakes. I think you'll like the rich chocolate taste with your Vanilla Buttercream Frosting.

I wanted to share my cupcakes, so I baked some in paper liners and some in the silicone liners.



You'll love how easy the cupcakes are to remove from the silicone cups.

They're easy to wash as well. You'll never run out of cupcake liners again. Smile.



### **OXO Bakers Decorating Tool**

The easy-to-use, easy-to-fill Tool is designed to give you complete control while decorating. The unique trigger provides a smooth stream of icing for clean lines, and the comfortable handles ensure a steady grip and protect icing from warm hands.



Use a spatula to load some of your frosting into the decorating tool. Pack it in to help prevent any air bubbles in the frosting when you use the tool.



Select your desired frosting tip. The kit comes with three small tips, two larger tips, and one filling injector. It has two couplers (the black part) to hold the tips on the end of the frosting tube. It's all very easy to use, and it's all dishwasher safe when you're finished. Smile.



Just squeeze the handles and decorate your cupcake.



The filling injector tip lets you add filling to your cupcakes if desired. Or, just add some extra vanilla buttercream to the inside of your cupcakes if you like a whole lot of frosting.



Insert the filling in from the top, then cover the top with your buttercream frosting. The filling will be an added surprise when you bite into the cupcake. How sweet is that. (Sorry, pun intended).



## Enjoy!

Okay, I need some more practice with my decorating skills. I'm stepping out on a limb by showing you my beginning attempts here. Go ahead, laugh, I'm happy to make you smile today.

I've always wanted to learn how to decorate cakes, but just never have devoted the time to trying to learn. Maybe I can do that now.

I think getting the consistency of your frosting is one of the most important parts. Keep in mind that if your frosting is too thin, you can add more confectioners' sugar. If it's too dry, just add a little milk or perhaps even a drop or two of water.

I'd love to hear your comments on our Vanilla Buttercream Frosting Recipe should you decide to try it. Or, share your cupcake memories with us in the Comments section below.

Thank You OXO, for adding several great new tools to my OXO kitchen collection. It's always great fun working with you, and I look forward to doing it again... real soon.