

Classic American Buttercream Frosting - Fluffy, Sweet, and Easy

American Buttercream Frosting



TIME
2 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

1 cup (226g) unsalted butter, softened
4 cups (480g) powdered sugar, sifted
2-3 tablespoons (30-45ml) heavy cream or milk
1 teaspoon vanilla extract
Pinch of salt, optional (helps cut sweetness)

DIRECTIONS

- 1. Cream the Butter:** Place the softened butter in a large mixing bowl. Beat on medium speed for about 2 minutes until smooth and creamy.
- 2. Add Powdered Sugar:** Gradually add the sifted powdered sugar, 1 cup at a time, beating well after each addition. Scrape down the bowl often to make sure everything is fully incorporated.
- 3. Add Vanilla + Cream:** Mix in the vanilla extract and a pinch of salt (if using). Slowly add the heavy cream or milk, one tablespoon at a time, until the buttercream reaches your desired consistency-smooth, fluffy, and easy to pipe.
- 4. Whip It Up:** Once everything is combined, increase the mixer to high speed and whip for an additional 2-3 minutes until light and fluffy.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/classic-american-buttercream-frosting-fluffy-sweet-and-easy/>