

Dairy Free Buttercream Recipe

- 1 cup vegan butter (227g)
- 4-5 cups powdered sugar 415g
- 1 teaspoon vanilla extract can add 1/2 a vanilla bean too
- 2 teaspoons (more or less depending on thickness) oat milk Sub soy or coconut milk

Instructions

1. Add the vegan butter into the bowl of a stand mixer fitted with the paddle attachment.
2. Mix on low-medium speed for 30 seconds.
3. Stop the mixer, add in the 3 1/2 cups sugar, and turn the dial to the lowest mixing setting so powdered sugar spill out of the sides.
4. Move to a higher speed when the sugar is more incorporated.
5. Move to high speed for 2 minutes, then stop the mixer and add in 1 tsp vanilla and 2 tsp dairy free milk (more or less depending on the thickness.)
6. Mix again on high for 1 minute.
7. Frost on the cake or cupcake or refrigerate right away.
8. Keep the cakes in the fridge before serving, the frosting can soften heavily at room temperature.