



# VANILLA BUTTERCREAM



**SENSORY OBJECTIVES:** FEEL THE DIFFERENT INGREDIENTS, ALL SOFT AND SMOOTH BUT IN DIFFERENT WAYS. WHAT ABOUT THE SMELLS? DO YOU LIKE THE SMELL OF VANILLA?

**SPEECH OBJECTIVES:** WHAT WORDS DESCRIBE THE FROSTING? FLUFFY? SWEET? BUTTERY? SILKY? WHAT IS YOUR FAVORITE KIND OF FROSTING?

## **INGREDIENTS:**

- 1 STICK OF BUTTER (8 TBSP)
- 1 POUND POWDERED SUGAR
- 2-6 TBSP MILK
- 2 TSP PURE VANILLA

## **NOTES:**

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## **INSTRUCTIONS:**

CREAM BUTTER, UNTIL LIGHT AND FLUFFY. SET ONE CUP OF SUGAR ASIDE IN A SEPARATE BOWL. ADD REMAINING SUGAR TO BUTTER MIXTURE ONE CUP AT A TIME.

BEAT WELL AFTER EACH ADDITION, UNTIL ALL BUT THE ONE CUP IS INCORPORATED. ADD 2 TABLESPOONS OF MILK, AND CONTINUE BEATING IN SMALL AMOUNTS OF MILK UNTIL THE FROSTING IS LIGHT AND FLUFFY.

IF NECESSARY, ADD A BIT MORE POWDERED SUGAR, THE FROSTING SHOULD BE FIRM BUT NOT STIFF AND STILL LIGHT AND FLUFFY.