

# Almost-Homemade Vanilla Buttercream

## Frosting

Karen Tach & Alan Richardson - "Cupcakes, Cookies, and Pie, Oh My!"

Better Homes and Gardens Magazine - May 2012

**Start to Finish Time: 15 minutes**

*If only a 13-ounce jar of marshmallow creme is available, add three ounces (3/4 cup) of additional marshmallow cream.*

*This frosting can be stored, refrigerated, for up to three days or frozen for up to one month. Bring to room temperature before frosting the cake.*

**1 1/2 cups (3 sticks) unsalted butter**

**1 jar (16 oz) marshmallow creme**

**1/2 cup powdered sugar**

**1 teaspoon vanilla**

In a large mixing bowl, beat the butter with a mixer on medium until light and fluffy.

Add the marshmallow creme and beat until smooth, scraping the sides.

Add the powdered sugar and vanilla. Beat until light and fluffy (if too stiff, soften in the microwave for no more than 10 seconds; beat until smooth).

Use to frost the cake.

Yield: 3 cups

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Per Serving (excluding unknown items): 1466 Calories; 138g Fat (83.2% calories from fat); 1g Protein; 61g Carbohydrate; 0g Dietary Fiber; 372mg Cholesterol; 19mg Sodium. Exchanges: 27 1/2 Fat; 4 Other Carbohydrates.