

Homemade Buttercream Frosting

Butter cream is one of the most used materials in decorating sweets, specifically cakes, and this cream is distinguished by its soft texture, sweet taste, in addition to its richness in fat and calories, and it gives a beautiful shape and delicious taste when decorating sweets with it, and it can be prepared with different flavors; There is vanilla butter cream, or chocolate, or eggs, and in this topic we will present to you different methods of preparing it at home.

* Ingredients :

- ° 1 cup butter, softened
- ° 3 cups powdere sugar
- ° 1 small spoon vanilla extract
- ° 2 large spoon thick whipping cream

* Instructions :

1-Employ a stand , mix butter until soft & creamy.

2-Add powder sugar 1/2 cup until totally combined .

3-Add vanilla & mix well .

4-Add thick whipping cream & mix well until full blended in.

ENJOY !