

White Chocolate Buttercream

Ingredients:

2 sticks ($\frac{1}{2}$ pound) unsalted butter, softened
12 ounces white chocolate, melted and cooled slightly
1 cup confectioners' sugar
1 teaspoon pure vanilla extract

Directions:

In a large bowl, using a handheld electric mixer, beat the butter at medium speed until creamy. Beat in the melted white chocolate. Add the confectioners' sugar and vanilla and beat at low speed, scraping the sides and bottom of the bowl, until light and fluffy.