**Vanilla Buttercream Frosting**

*Courtesy of Lisa Clark, Founder & Owner of Petunia’s Pies & Pastries®*

Yield

About 2¾ cups

Ingredients

½ cup Earth Balance, room temperature

½ cup organic vegetable shortening

2 cups organic powdered sugar, sifted

2tsp vanilla extract

*\*Optional-food coloring of choice to create desired colors*

Directions

1. In the bowl of an electric mixer, combine the Earth Balance and vegetable shortening. Mix on medium speed for about 2-3 minutes, scraping bowl and paddle once to make sure all is well incorporated.
2. Add the powdered sugar & vanilla extract and whip on medium-high speed for about 3 minutes until light and fluffy, making sure to scrape bowl once to evenly incorporate everything. Be careful not to beat too long or frosting will get a bit grainy and can separate slightly.
3. If frosting seems too thin, you may add a bit more powdered sugar. If frosting is too thick, you may add a bit of plant milk until desired texture is reached. But this shouldn’t be necessary most times.
4. Your buttercream frosting is ready to use and enjoy! Try frosting cupcakes, layer cakes, filling mini cookies, or eating straight from the bowl!

Store buttercream frosting at room temperature if you will use it within 1-2 days, otherwise keep refrigerated. If using after refrigeration, let come to room temperature and mix in a mixer again to fluff up before use. Refrigerated frosting will keep a long time; you should be good to use it for a few months though it probably won’t last that long ☺. Congrats, you did it!