

# BLYSS BUTTERCREAM FROSTING

Yield: makes approx 3 1/2 cups

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## Ingredients:

- 3/4 cup unsalted butter, softened
- 1/4 cup butter flavored shortening
- 4 cups powdered sugar (this is approx 17oz by weight)
- 1 teaspoon salt
- 1/4 cup sweetened condensed milk
- 2 Tbsp vanilla
- 1 Tbsp almond

## Instructions:

1. Cream butter and shortening in stand mixer with paddle attachment on medium speed for 1-2 minutes.
2. Turn the mixer down to low speed and slowly add the powdered sugar one cup at a time - occasionally stopping to scrape down the sides of the bowl.
3. With the mixer on low speed, slowly drizzle the sweetened condensed milk into the bowl and allow things to evenly combine.
4. Stop the mixer and scrape down the sides of the bowl. Add the vanilla, almond and salt.
5. Turn the mixer on medium speed and allow the frosting to whip for 3-4 minutes until texture is light and fluffy.

## NOTES:

The shortening is optional in the recipe but it helps the frosting form a stronger crust when it dries. This can be helpful if you're planning to individually bag your cookies. If you don't want to use the shortening or don't have it on hand, just use a full cup of unsalted butter.

Store in airtight container at room temp for 1-2 days, in the fridge for up to 1 week or freezer for up to 2 months. Allow frosting to soften until the frosting is workable but still cool to the touch (not quite to room temp) and whip in the mixer again for 1-2 minutes before using.

Just before you're ready to decorate, give your frosting a good stir with a wooden spoon or spatula to push out the air and create a smoother consistency.