

VEGAN VANILLA BUTTERCREAM FROSTING

By The Off-Beat Lifestyle

|Servings 24 |

INGREDIENTS

1 c Earth Balance Vegan Butter (softened)

4 c powder sugar

4-5 tbsp. Good Karma Vanilla Flaxmilk

1 tsp vanilla extract

DIRECTIONS

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Add softened vegan butter to a large mixing bowl. Use an electric hand mixer to cream butter. It should be nice and fluffy. Add vanilla extract and combine together.

Add powdered sugar in 1/2 cup measurements. Continue mixing until everything is fully and combined together. If your frosting happens to be too thick, add 1 tbsp of flaxmilk until desired consistency is achieved!

Use frosting on a cake or cupcakes immediately. If you don't want to use it right away store in the refrigerator for up to a week or freeze up to a month. If you freeze it, let it thaw before using!

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