

Ermine Frosting

Yield: 2 1/2 cups

Prep Time: 0:20:00

1. Mix sugar and flour together in a saucepan. Gradually stir in milk. Cook over medium heat, stirring constantly, until very thick (like pudding). Remove from heat and let cool completely to room temperature.

- 3/4 cup Granulated Sugar
- 1/4 cup All-Purpose Flour
- 1 cup Whole Milk

2. Soften butter to 70°F. Beat the softened butter until light and fluffy. Gradually add the cooled milk mixture, beating well after each addition. Once all the butter has been mixed in, add the vanilla.

- 12 tbsp Unsalted Butter
- 2 tsp Pure Vanilla Extract

3. Increase the mixer speed to high. Beat the frosting for 4 to 6 minutes, until light and fluffy.

4. If frosting feels dense, curdled, or greasy, it's too cold: gently warm bowl over steaming water until edges begin to soften, then re-whip. If frosting feels soupy or loose, it's too warm: chill 15-20 minutes before re-whipping.

5. Double the recipe to frost an 8" or 9" layer cake or 2 dozen cupcakes. To frost a 9" x 13" sheet cake, increase the ingredient amounts by half (i.e., multiply current amounts by 1.5).