

## **Peanut butter Buttercream**

Yield: icing for 2 – 3 nine inch layer cake or 24 cupcakes

*The secret to this simple confectioners' sugar icing is to whip it longer than you'd think necessary to get that extra-creamy texture.*

1/2 cup unsalted butter, very soft

3/4 cup peanut butter

8 cups confectioners' sugar

1/2 cup milk

2 teaspoons vanilla extract

Place the butter and peanut butter in a large mixing bowl. Add 4 cups of the sugar and then the milk and the vanilla extract. Beat until smooth and creamy. Gradually add the remaining sugar, 1 cup at a time; until the icing is thick enough to be of good spreading consistency (you may very well not need all of the sugar). If you want a little stronger peanut butter taste add a little more peanut butter. Use and store icing at room temperature, as icing will set if chilled. Can store in airtight container up to three days.