

VEGAN VANILLA “BUTTER” CREAM

1 Pound Vegan Butter Sticks

56 Oz (3 ½ Pounds) Powdered Sugar

2 Tablespoons Vanilla Extract

Pinch Of Salt

DIRECTIONS

In a 5qt mixer add the butter and salt. Mix on medium speed until light and fluffy. Scrape the sides of the bowl as needed to make sure the fats are fully incorporated and there are no lumps.

Once fully mixed, add the powdered sugar and mix on low speed for 10 mins. Scrape the sides of the bowl and mix on medium speed for 10 additional minutes.

After the second mix time, scrape the sides of the bowl and mix for 20 additional minutes until light and fluffy and all of the sugar and the fats are completely incorporated.

Store in the appropriately sized airtight container and use as necessary.