



Marshmallow Buttercream

Ingredients

1 cup butter, softened
4 cups confectioners' sugar
1/2 teaspoon vanilla extract
2 (7 oz) jars marshmallow creme or fluff

Instructions

Cream butter in a mixing bowl with an electric mixer on medium until butter is light and fluffy.
Add in vanilla extract.
Gradually beat in confectioners' sugar, about a 1/2 cup at a time.
Once fully combined, add the marshmallow creme into the frosting, mix until fully combined.

<http://www.cakesandmore101.wordpress.com>

