

Maine Arts Camp

Recipe: Creamy Vanilla Frosting

Chef: Charlie Limoggio CEC

Servings: 12

Quantity	Unit	Ingredient	Prep Notes
3	Tablespoons	All-purpose flour	
1	Cup	Milk	
8	Ounces	Unsalted butter	Softened
1	Cup	Sugar	
1 ½	Teaspoons	Vanilla Extract	

1. In a medium non-reactive sauce pan, whisk the flour into the milk until smooth. Place over medium heat, stirring constantly, cook until mixture becomes very thick and begins to boil, reduce to a gentle simmer and cook 10-15 minutes. Cover with wax paper placed **on the surface of the sauce** and cool to room temperature. About 30 minutes
2. With an electric mixer, beat butter until smooth and creamy. Gradually add sugar beating continuously for 3 minutes until fluffy. Add vanilla and beat well.
3. Add the cooled milk mixture and beat on medium speed for 5 minutes until very smooth and noticeably whiter in color. Cover and refrigerate for 15 minutes. Use a timer. Use immediately.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.