

Nutella Buttercream Frosting



2 sticks unsalted butter, softened

1 13-ounce jar of Nutella

Pinch of fine grain sea salt

1 tablespoon clear vanilla extract

1.5 pounds confectioners' sugar, sifted

6-8 tablespoons heavy cream or milk

Directions: In a large mixing bowl, cream butter and Nutellas until well combined for about 5 minutes. Slowly add in confectioner's sugar, and continue mixing until well blended.

Add salt, vanilla, and 3 tablespoons of heavy cream or milk. Blend on low speed until moistened. Add an additional 3-5 tablespoons of heavy cream or milk until desired consistency. Beat at high speed until frosting is smooth and fluffy.

Note: Covered and refrigerated frosting may be stored for up to three days.