

Vegan Buttercream Frosting

Creamy vegan buttercream frosting recipe using plant-based butter. Perfect for cakes, cupcakes, and cookies. Dairy-free and delicious!

15 min

PREP

15 min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Vegan Buttercream Frosting

Ingredients

- 1 cup butter
- 4 cup powdered sugar
- 2 tsp vanilla extract
- 5 tbsp almond milk

Instructions

- 1 Prepare ingredients**

Remove 1 cup vegan butter from refrigerator and let sit at room temperature for 30 minutes until soft when pressed with your finger but not melted. Sift 4 cups powdered sugar through a fine-mesh sieve into a large bowl to remove lumps.
- 2 Cream the butter**

Place the softened vegan butter in a stand mixer bowl fitted with paddle attachment. Beat on medium speed for 2-3 minutes until the butter becomes light in color and fluffy in texture.
- 3 Reduce mixer speed to low and gradually add the sifted powdered sugar 1 cup at a time. Beat each addition for 30 seconds until just combined before adding the next cup.**
- 4 Increase speed to medium and beat for 2 minutes until the mixture becomes pale and noticeably fluffy. Stop mixer and scrape down bowl sides and paddle with a rubber spatula.**
- 5 Add flavorings**

Add 2 teaspoons vanilla extract and beat on medium speed for 30 seconds until fully incorporated and no streaks remain.
- 6 With mixer running on low speed, add 5 tablespoons non-dairy milk 1 tablespoon at a time, beating for 15 seconds after each addition until the frosting reaches a smooth, spreadable consistency.**
- 7 Final whipping**

Increase speed to medium-high and beat for 3-4 minutes until the frosting becomes light, airy, and holds soft peaks when the paddle is lifted.
- 8 Adjust consistency**

Stop mixer and check consistency by lifting some frosting with a spoon - it should hold its shape but spread smoothly. Add more powdered sugar 2 tablespoons at a time if too thin, or more non-dairy milk 1 teaspoon at a time if too thick, beating 1 minute after each addition.

Tips

Ensure your vegan butter is at room temperature but not melted – it should be soft enough to easily press with your finger but still hold its shape.

Sift your powdered sugar before adding it to prevent any lumps and achieve the smoothest possible texture in your finished frosting.

Add the non-dairy milk gradually, one tablespoon at a time, as different vegan butter brands have varying moisture contents that affect the final consistency.

Beat the frosting for a full 3-5 minutes after all ingredients are incorporated to achieve maximum fluffiness and ensure proper aeration.

If your frosting becomes too soft while working with it, refrigerate for 15-20 minutes to firm up before piping or spreading.

Store leftover frosting in the refrigerator for up to one week, but always bring it back to room temperature and re-whip before using.

For best piping results, use the frosting within 2-3 hours of making it, as it holds its shape best when fresh.

Test your vegan butter brand first with a small batch, as different brands can behave differently when whipped with powdered sugar.