

# Roux Buttercream

From [baking better.com](http://bakingbetter.com)

- 5 tablespoons all purpose flour
- 1 cup milk
- 1 cup butter
- 1 cup granulated sugar
- 1 teaspoon vanilla extract

In a small saucepan, combine flour and milk, whisk well to combine. Place over medium heat and cook until thickened, whisking constantly, when the mixture reached the boil, let boil for 1 minute to get rid of the flour taste, whisking constantly. Spread out on a plate and press plastic wrap over the surface. Let cool completely at room temperature. Remove butter from fridge to soften.

When the paste is cool, place butter and sugar in mixing bowl and beat for at least 5 minutes until the mixture is very light and fluffy. Add the completely cooled paste a spoonful at a time until thoroughly combined and the mixture is light and fluffy. Beat in Vanilla extract.

Variation: replace the granulated white sugar with light brown sugar, great on pumpkin or apple spice cakes.