

# Blackberry Buttercream Icing

Makes about 6 cups

## Ingredients:

2 cups of unsalted butter, softened

2 tsp vanilla extract

1/2 tsp salt

8 cups powdered sugar

1 cup seedless blackberry jam

## Instructions:

1. Place butter in mixing bowl with paddle, mix on medium until it reaches a fluffy consistency and lightens in color.
2. Add vanilla extract and salt. Beat until well combined.
3. Beat in sugar, one cup at a time, mixing well after each addition.
4. Add blackberry jam and beat until thoroughly incorporated into icing.
5. Use immediately or store icing in refrigerator. When ready to use, set icing out and allow it to warm up to room temperature.