

Maple Frosting (Fluffy, Maple-Rich, and Easy)

Makes: Enough for 12 cupcakes or one 8–9" cake

Prep Time: 10 minutes

Ingredients

- ½ cup unsalted butter, softened
 - 3 cups powdered sugar
 - ¼ cup **pure maple syrup**
 - 1 teaspoon vanilla extract
 - 1–2 tablespoons milk or cream (as needed)
 - Pinch of salt
 - *Optional:* ½ teaspoon maple extract for stronger maple flavor
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Instructions

1. Beat the butter

Using a hand mixer or stand mixer, beat softened butter on medium speed until light and creamy.

2. Add maple syrup

Pour in the maple syrup and beat until fully incorporated.
(It may look slightly separated—that's normal until the sugar is added.)

3. Add powdered sugar gradually

Add powdered sugar **1 cup at a time**, mixing on low until combined, then on medium until fluffy.

4. Adjust consistency

Add milk or cream **1 tablespoon at a time** until smooth and spreadable.
Add a pinch of salt to balance sweetness.

5. Optional flavor boost

Add ½ teaspoon maple extract for a deeper maple punch.

Tips

- Use **Grade A Dark / Robust** maple syrup for the richest flavor.
- If frosting becomes too soft, chill for 10 minutes then re-whip.
- This frosting pipes beautifully if you add **an extra ½ cup powdered sugar**.
- For donuts or scones, thin the frosting with extra maple syrup to create a **glaze**.