**Fluffy Buttercream:**

Ingredients:

* 2 cups unsalted butter, softened
* 2 cups powdered sugar, sifted
* 2/3 cup sweetened condensed milk
* 4 Tablespoons Meringue powder
* 4 Tablespoons cold water
* ½ cup powdered sugar
* ½ teaspoon salt
* ½ teaspoon vanilla
* ½ cup powdered sugar

Butter mixture Directions:

* Place softened butter in mixing bowl, add 2 cups powdered sugar, mix at low speed until it reaches a smooth paste
* While mixing at medium speed, add sweetened condensed milk slowly in a stream, until light and fluffy. Set aside
* Whip meringue powder and cold water together in mixing bowl, until stiff (about five minutes), add ½ cup powdered sugar slowly. Mix until combined, about 10minutes total
* Combine Butter mixture and Meringue mixture on low to medium speed until combined
* Add vanilla and remaining ½ cup powdered sugar, mix until thoroughly combined