

Buttercream Recipe



125g salt reduced butter

1 ½ cups of Pure Icing sugar

1 tablespoon Milk

Dash of Vanilla essence

1. Start with softened butter. Add the butter to the bowl of your electric mixer. I use the paddle attachment for buttercream. Beat until butter starts to become creamy
 2. Sift the icing sugar and add to butter
 3. Add Milk and Vanilla essence to mixture and beat until white and fluffy. Regularly stopping and scraping down the sides to ensure the butter and sugar is all combined.
- This buttercream is perfect for piping cupcakes or creating buttercream covered cakes.

It can be coloured using gel colours for different designs.

