

Buttercream

Makes approx. 720g

Hands-on Time 8 minutes

Ingredients

230g Unsalted butter, softened
450g Icing sugar
2 tsp Vanilla extract
40ml Full-fat milk

Equipment

Large bowl
Electric or hand whisk
Spatula

Add the butter to the bowl and beat on a medium speed using the whisk for about 1 minute.

Add the icing sugar. I find it's best, when using an electric whisk, to stir the sugar into the butter whilst the whisk is off. This should prevent icing sugar explosions happening when you turn the whisk on. Whisk for a couple of minutes on a medium speed until thick but smooth.

Add the vanilla and milk and beat again for a couple of minutes. Scrape the bowl using a spatula to make sure everything is incorporated.

The buttercream should now be light, whipped, and smooth.

Only add more milk, one teaspoon at a time, if you really think it needs it.

Enjoy!