

Buttercream

INGREDIENTS

150g butter, softened
270g icing sugar
Vanilla extract

METHOD

1. Beat the butter in a large bowl until soft, beat it for at least 5 minutes!
2. Use the whisker attachment of your standing mixer.
3. Add half of the icing sugar and beat until smooth.
4. Add the remaining icing sugar and beat the mixture until creamy and very smooth.
5. It usually takes about 5-6 minutes, a good butter cream has to resemble whipped cream, so keep going!
6. Add in the vanilla extract.

It can be stored at room temperature for an entire day.
(Even longer but I always try to use within the day)