



BASIC BUTTERCREAM

PREPARATION AND COOKING TIME **10 MINUTES**
(+ STANDING AND COOLING TIME)

140g (4 ½ ounces) butter at room temperature cut into cubes

1 ¼ cups (280g) icing sugar

1 to 2 tablespoons milk

A few drops of food colouring if required

- 1 Beat the butter in a large bowl until soft. Add half of the icing sugar and beat until smooth.
- 2 Add the remaining icing sugar and one tablespoon of the milk and beat the mixture until creamy and smooth. Beat in the extra milk if necessary, to loosen the mixture.
- 3 Stir in the food colouring until well combined.