



BUTTERCREAM 911

**FIX THE 3 SCARIEST BUTTERCREAM FAILS
(AND 1 MYTH YOU NEED TO STOP BELIEVING)**

Back to Basics
workshop

BACKTOBASICSFLOWER.COM

My buttercream turned into cottage cheese!

FIX #1

The Panic

You're mixing, and suddenly your smooth buttercream looks grainy, separated, and ruined. Your heart sinks.

The Truth

This is called "curdling" or "breaking," and it's a NATURAL STAGE in emulsification. The fat and water need more agitation to come together.

The PRO Fix

- DO NOT STOP MIXING.
- Keep whipping on medium speed. It will transform before your eyes.
- Visual Cue: Watch it go from "gritty cottage cheese" to "thick, creamy mashed potatoes."

FIX #2

My Flowers Melt & Won't Hold Shape

The Frustration

You pipe a beautiful flower, and within minutes, the petals sag, becomes shiny, lose definition, or flattens.

The Truth

Your buttercream is TOO WARM (above 23°C/73°F) or over-whipped. It lacks the structure to hold sharp details.

The PRO Fix

1. CHILL the bowl of buttercream / piping bag with the buttercream for 3-5 minutes.
2. Check the consistency, if it has stiffen, it's ready, if not, repeat until it is firm.

Pro Tip:

- Work in a cool room (18-22°C / 64-72°F ideal).
- Wear gloves to prevent body heat from warming the buttercream in the bag.
- Chill your piping bag between uses. Or prepare two bags and alternate them (rest one on an ice pack while using the other).

FIX #3

It's too stiff to pipe! & It's slick and slides!

The Annoyance

- Flowers crack, look chunky, and won't layer smoothly.
- OR: Buttercream turns slick, won't stick to the nail, and glides around the bowl.

The Truth

- If it's stiff & cracking: Your buttercream is too cold. It needs gentle warming.
- If it's slick & sliding: The emulsion has broken—fat and water separated from temperature swings or stopping/starting.

The PRO Fix

Temper your buttercream by warming a small portion (1/5 - 1/3) of buttercream in the microwave for 5-10 seconds interval, reintroduce it to the main batch as you mix on low speed. Repeat if needed. It should become homogenous and sticks to the bowl.

Key Insight:

- A small, controlled amount of warmth helps the fat and water re-bond smoothly.
- Prevention Is Everything: Before you pipe, always ensure your buttercream is fully emulsified and at a stable, cool room temperature. Never rush a cold batch from the fridge to the piping bag. Let it come together completely first.

BONUS FIX #4

THE BUBBLE MYTH MOST VIDEOS GET WRONG

You've Probably Seen This Advice:

- "Beat with a paddle for 30 minutes to remove bubbles"
- "Use an immersion blender for super smooth buttercream"

Why It Hurts Flower Piping

Extended beating ADDS more air and generates heat. This creates:

- Fluffy, unstable buttercream
- Warm, soft texture that won't hold shape

The PRO Methods for Flowers:

1. STOP BEATING as soon as fully emulsified (at "mashed potato" stage).
2. Mix with the paddle attachment at the LOWEST speed for 3 minutes max.
3. Mix by hand with a spatula to get rid of remaining bubbles before use.

Key Insight:

Cake frosting aims for creamy, silky volume. Flower piping buttercream requires density and stability to hold sharp edges and detailed shapes without collapsing.

READY FOR BUTTERCREAM CONFIDENCE?

Mastering these fixes means you'll never panic over buttercream again. You'll have CONTROL.

But what if you could go from fixing problems to...

- Creating a portfolio of stunning floral cakes?
- Knowing exactly what to charge?
- Landing your first paid order with confidence?

That's what I teach in my complete program that's launching soon!

"First Order Floral Cakes: The 3-Week Side Hustle Launch Kit"

👉 FOLLOW ME for more tips:

Get mini-lessons and be the first to know when the full program opens.

Instagram @backtobasicsflowerpipng

👉 WATCH THE COMPANION VIDEO:

See the curdle fix in action here: https://youtu.be/cg6L_v3em5E

With confidence,

Joanna

Back to Basics Flower