



# American Buttercream Icing

## INGREDIENTS:

- \*340g cups Unsalted Butter, room temperature
- \*4 1/2 to 5 cups powdered sugar, or added to taste
- \*1/4 tsp fine salt, or to taste
- \*4 tsp vanilla extract
- \*2 Tbsp heavy cream or whole milk, added to desired consistency

## NOTES:

\*Recipe will cover 24 cupcakes or a 6" cake with 3 layers

\*For different flavours stir in your desired flavourings at the very end of mixing.

**Chocolate Buttercream:** Add 1 cup unsweetened cocoa powder, or add to taste.

**Coffee Buttercream:** Dissolve 1 1/2 Tbsp instant espresso powder in 2 Tbsp warm water.

### Raspberry or Strawberry

**Buttercream:** Add 1/2 cup seedless preserves and red gel food colouring for a deeper color.



Preparation time: 15 mins



Total time: 15 mins



Serves: 24 cupcakes



## METHOD

1. In the bowl of a stand mixer fitted with the whisk attachment (or handheld electric mixer), beat butter on high speed for 5 minutes or until lightened in color and whipped, scraping down the bowl as needed.
2. Meanwhile, sift 4 1/2 to 5 cups of powdered sugar. Reduce mixer to medium-low speed and add powdered sugar one heaping Tablespoon at a time, letting it incorporate with each addition. Add powdered sugar to taste and beat until it is fully incorporated, scraping the sides of the bowl as needed.
3. Add 1/4 tsp fine salt (or to taste), then add 4 tsp Vanilla Extract, beating until incorporated.
4. Add 2 Tbsp heavy cream or milk, 1 Tbsp at a time, and adding it to the desired consistency. Beat another minute until whipped and well combined.