



American Buttercream Recipe

Before we get to the ingredients, I just want to talk about buttercream for a few moments. Each step in this recipe is very important as it makes sure you get that silky, smooth, creamy texture to your buttercream. I hope that you will love this buttercream as much as I do.

- Remember adding more liquid will thin down your frosting and powdered sugar will make it thicker. Doing these will also affect the taste of your frosting, so be sure to sample as you go.
- Your butter needs to be unsalted, this is for the overall taste. A good quality butter that is not too yellow in color is perfect for this recipe. This includes the standard block of unsalted butter from most supermarkets - they all work absolutely fine for this recipe.
- I don't sift my powdered sugar.
- Make sure you allow your butter to be soft before making your frosting or covering. Softening the butter ensure that your ingredients will combine well and be lump free.
- To avoid air bubbles, make sure you're using the paddle attachment on your mixer. The whisk attachment will incorporate too much air into your frosting. Avoid mixing for too long at high speeds.
- You can use the whitening agent to get that extra white color or colored food coloring. I personally use: Wilton Whitener, Colour Mill and AmeriColor.

So now you know my little top tips, let's get to the recipe.

These amounts make enough for two 6" Single Tier Cake to be filled and covered.

Ingredients:

250g Unsalted butter

600g Powdered sugar

55g Heavy whipping cream

1. Make sure your butter and heavy whipping cream is room temperature. If butter is too hard it will leave lumps in your mixture, if it is too soft, your buttercream will be too soft.

2. Pop all the butter and powdered sugar into your mixer with the paddle attachment and put it on a medium speed for 2-3 minutes. If you don't have a lid for your mixture you may want to get a damp clean towel and hold this over your mixer when you turn it on. Depending on your bowl shape and powdered sugar brand, this could go everywhere!

3. Turn on your mixer and add heavy whipping cream. Continue mixing it 1-1,5 minutes. If your icing seems really stiff add 1-2 tbsp of heavy whipping cream.

4. Once all ingredients are combined, turn off your mixer and use a spatula to scrape around the sides of your bowl to make

sure all your butter, powdered sugar and heavy whipping cream is mixed well.

5. Time to add food coloring (if you need it!). If you want to get really white color you should use about 0,7oz (20g) of Wilton Whitener (or other whitening agent) - this depends on the butter you have used (if you've used a very yellow butter you'll need more). Don't be tempted to add too much otherwise your buttercream texture will change.

6. Pop your mixer on, this time on a low - medium speed. Mix until all the food coloring has been combined (15-30sec). You may need to scrape down the sides of your bowl again.

7. Once texture is ready you are happy to work with, use it! Buttercream has a beautifully silky, smooth, creamy texture and delicious taste!