

The logo for 'Le Bon Baker' is centered at the top of the page. It consists of the words 'Le Bon Baker' written in a black, cursive, handwritten-style font. The text is set against a light pink circular background that has a soft, slightly blurred edge.

Le Bon  
Baker

## VANILLA BUTTERCREAM ICING

### Ingredients

610g butter

820g icing sugar

4g salt

26g vanilla bean essence or regular vanilla essence

OPTIONAL: if you'd like to further flavour the icing, you can add fruit juice/zest/paste or melted chocolates to taste. Some flavourings will change the colour.

### Method

In the microwave, melt down your butter so that it is half solid and half liquid. Place in bowl of mixer with paddle attachment and beat until creamed (about 2-4 mins).

Progressively add in the icing sugar and salt (don't add all at once) and beat until light and fluffy (about 2-3 minutes).

Add in vanilla essence and beat until combined. The colour of the mixture will start to lighten. Finish beating when frosting is light in colour and smooth in texture (no lumps).