



Buttercream Recipe

Buttercream Ingredients (24 Cupcakes)

- 125g Butter, softened
- 1/4 Cup Room Temp Milk
- 500g Chelsea Sifted Icing Sugar

Instructions

1. Cream butter for 2 minutes
2. Add the milk and Icing sugar, and beat on high for 8 minutes, scraping down bowl intermittently. Add any flavours (as below)
3. Mixture should be of spreadable consistency - if it is too dry add extra milk. If too wet, add extra icing sugar
4. Add colouring or flavour as required

Flavours -

- Vanilla - Add 1t Vanilla extract
- Chocolate - Add 2T sifted Cocoa

Or, for some really interesting flavours, try adding a few drops of [Loran Oils](#) to your buttercream mix. Some of the flavours available are:

Apple, Banana, Barvarian Cream, Bubble Gum, Butter Rum, Butterscotch, Caramel, Champagne, Cherry, Cheesecake, Caramel, Lemon, Melon, Marshmallow, Orange, Peppermint, Pina Colada, Pinnapple, Raspberry, Strawberry, Watermelon

Buttercream can be kept in the fridge for a week or can be frozen. Just bring back to room temperature and mix.

Happy Baking Everyone!