

FML

Food's my life!

Basic Buttercream Icing

3 cups of sifted icing sugar

250g softened unsalted butter

2 teaspoons vanilla extract

A little milk to achieve your desired consistency

1. Beat the butter in a small bowl for as long as it takes to become really pale in colour
2. Transfer to a larger bowl and add sugar and vanilla. Beat together
3. Add milk, a little at a time until it reaches your preferred consistency*

Now you are ready to add colouring and decorate your cake!

*If you are going to use the icing through some fancy shaped piping nozzles, you need the icing to be a little stiff so that it keeps its shape once on your cake/cupcakes.