

# Buttercream Frosting

## Ingredients

### With Buttercream

250g Softened **Unsalted** Butter

500-1000g Pure Icing (sifted)

1-Teaspoon flavour (vanilla, bubblegum, raspberry, choc mint, etc..)

Food colour – Americolor Soft Gel Pastes are ideal as only a small amount is required

### With Shortening (white buttercream finish)

150-200g Bakels Shortening

500-1000g Pure Icing (sifted)

1-Teaspoon flavour (clear vanilla, bubblegum, raspberry, choc mint, etc..)

Water to soften mixture as required (approx.1-3 tablespoons, adjust this quantity for preferred consistency)

Food colour – Americolor Soft Gel Pastes are ideal as only a small amount is required

## Method

1. Beat butter or shortening, 250g icing sugar, flavour until creamy
2. Add pure icing sugar 1-2 cups at a time and food colour if required
3. Add water for shortening buttercream only a tablespoon at a time until desired consistency
4. Beat on high until soft & creamy

## Uses

Ideal for piping, crumb coat, ruffles, covering whole cakes.

