

# Buttercream

**Makes approx. 720g**  
**Hands-on Time 11 minutes**

## Ingredients

- 230g unsalted butter, softened
- 450g icing sugar
- 2 tsp vanilla extract
- 40ml full-fat milk

## Equipment

- Large bowl
- Electric or hand whisk
- Spatula

## Method

### 1. Beat the Butter

- Add the softened butter to a large bowl. Beat on medium speed for about 1 minute until smooth.

### 2. Add the Icing Sugar

- Gradually stir the icing sugar into the butter using a spatula to prevent a sugar cloud.
- Once combined, whisk on medium speed for 2-3 minutes until thick and smooth.

### 3. Incorporate Flavour and Milk

- Add the vanilla extract and milk. Beat for another 2 minutes until light and fluffy.
- Scrape down the sides of the bowl with a spatula to ensure everything is well mixed.

### 4. Adjust Consistency (if needed)

- If the buttercream is too thick, add more milk, 1 teaspoon at a time, until you reach the desired consistency.

Enjoy!