

# Butter Cream Icing



## Ingredients:

- 250g sifted icing sugar
- 100g unsalted butter (at room temperature)
- 1-2 tbsp milk
- 1/2 tsp vanilla extract (for Vanilla)  
or
- 40g sifted cocoa powder (for chocolate)

## Method:

- a) Add the **icing sugar** and **butter** (and **cocoa** if chocolate icing) and beat with a mixer for a few minutes until the mixture is well combined and fluffy.
- b) Beat in the **milk** (and **vanilla extract** if vanilla icing), a little at a time. (You may not need all the milk, depending on how thick you would like your finished icing to be).
- c) Beat for a further couple of minutes, until the mixture is light and fluffy.
- d) Frost your cake or cupcakes & Enjoy

## Notes:

Enough to frost 12 cupcakes.

Double the recipes to cover a 20cm cake (top and sides).

<https://www.netmums.com/recipes/cupcake-frostings/>