



Crumbs Custom Cupcakes Buttercream Recipe & Method

Vanilla Buttercream /frosting (American Buttercream)

A buttercream flower is only as good as the quality of the buttercream! I use American Buttercream to pipe all my flowers, however the consistency required will vary, depending on the flower. For example, to pipe a rosette/swirl rose, it will need to be quite soft, but for other flowers, eg an open rose, the buttercream needs to be quite firm but still pliable, so that when piping, the edges are smooth.

The recipe below is widely known, however, the best results are achieved in the method and best made the day before use.

Ingredients:

1kg icing sugar
500g butter (I use the palest butter possible)
1tsp vanilla extract`

Method:

1. Soften butter to room temperature. If you live in a cooler climate you may need to use the microwave to do this, but do not melt, it should be soft to touch.
2. Using a stand mixer and the paddle attachment, cream butter for at least 5 minutes, stopping occasionally to scrape down the sides. You will notice the butter will start turning paler, the longer you mix it for.
3. Start adding the sieved icing sugar, a quarter at a time for about a minute on each addition, again, scraping down the sides occasionally.
4. Add 5mls vanilla extract and do a final mix.
5. Store buttercream in an airtight container, preferably overnight, to reduce the air bubbles.