

BASIC BUTTER CREAM (VIENNA CREAM)



INGREDIENTS

125g butter, softened
1 ½ cups (240g) icing sugar
2 tbs milk

PREPARATION

Take out butter to soften in advance
Sift icing sugar to remove all lumps

METHOD

1. Beat the butter in small bowl with an electric mixer until it is as white as can be.
2. Alternately add in the icing sugar and milk, ½ cup at a time, until all used.

STORAGE & LEFTOVERS

- * Store in airtight container in the fridge or freezer for up to a month or use immediately

VARIATIONS & TIPS

- * Can also add vanilla extract (a few drops) for extra flavour
- * For chocolate butter cream, sift ⅓ cup (35g) cocoa powder in with the first lot of icing sugar when mixing it all together.

NOTE

Always look for organic ingredients to be sure you are avoiding additives. Check the label carefully to ensure there are no nasties in your ingredients.

Source: The Australian Women's Weekly Kids Party Cakes Recipe Book

PREPARATION TIME: 5 MINS
SERVES: ONE WHOLE CAKE OR 24 CUPCAKES