



American Buttercream

Variations

Ingredients

Will Ice: an 8" round cake

Step 1

Blend together in mixer:

- 1/3 cup soft butter
- 3 cups sifted confectioners' sugar

Step 2

Mix in until smooth:

- 3 Tbsp. Whipping Cream
- 1 1/2 tsp. Vanilla (or other flavoring)



Chocolate Buttercream:

Add 3 oz. of melted chocolate during step one.

Mocha Buttercream:

Omit cream and vanilla. Add instead 2 tsp of instant espresso powder or instant coffee, dissolved in 2 tbsp of hot water. If icing is too thick thin down with a little more water.

Whipping Cream Substitutions:

Substitute any of the following for the whipping cream in this recipe.

- Water
- Juice
- Milk
- Half & Half
- Coffee Creamer
- Liquors

Other Flavor options:

LorAnn bakery emulsions are a wonderful option for flavoring your buttercream. Just replace the Vanilla in the recipe with any LorAnn bakery emulsion. LorAnn products can be found at your local supply shop, box store or directly from LorAnn at www.lorannoils.com.