

PREP TIME 10 mins

Frosting Recipe

EQUIPMENT

- 1 Stand Mixer with paddle attachment
- 1 mixing bowl
- 1 ziploc bag or any air tight container
- 1 spatula
- 1 measuring cups/spoons

INGREDIENTS

- 1 cup unsalted, room temperature butter 227g
- ½ cup room temperature vegetable shortening 113g we use Trex brand
- 600 grams sifted icing sugar (Confectioner's sugar)
- 2 tsps Vanilla or any flavouring of your choice
- 1 Tbsp Water/milk we prefer to use just water

INSTRUCTIONS

1. Beat butter in high speed with paddle until soft and pale (about 1-2mins).
2. Some brands of butter are more yellow in colour, so to make it paler, you can increase the beating time to about 2-5mins.
3. IMPORTANT: as you add anything to the butter, you must limit your beating time to 20 to 30 seconds or even less.
4. Add the vegetable shortening and beat for another 20 to 30 seconds (or even less) or until it is well incorporated and that there are no lumps.
5. Add water and vanilla and (or milk/double cream) or any flavour of your choice then beat in medium speed for about 10-20 secs until well incorporated.

6. Slowly add the sifted icing sugar and beat in medium speed until everything is combined.
7. Continue to beat for about 20-30 secs and do not over-beat. Otherwise, buttercream will start to curdle and become grainy.
8. If buttercream is too stiff, add water/milk. If it is too runny, add a little bit of icing sugar.

NOTES

- Unsalted butter has to soft but not melted.
- Check your brand of vegetable shortening first, if it looks lumpy rather than smooth, beat it on its own first or manually knock down the lumps by massaging it in any bag or in a bowl.
- Do not use vanilla with vanilla beans seeds. It will 100% show at the end.
- If you live in a hot, humid country, omit the water first. Just add gradually at the end if the buttercream looks and feels stiff.
- Sift your icing sugar. (doesn't apply to other lucky countries though that has got extra sifted icing sugar already)
- Use paddle attachment.
- DO NOT overbeat the recipe. After beating the butter, the moment that you add something in it, you have to make sure that beating will be minimal. Just enough to get the ingredients incorporated.
- If you still manage to overbeat your buttercream, chill it first or freeze it, then massage your bag or manually use your spatula to mix it again.
- Any change in flavour should be done at the end.
- Store your buttercream in resealable bags. 10-14 days in chiller, a month or more in the freezer.
- When you take it out from the chiller or freezer, you do not beat it again. Just give it a nice massage or manually knock it by using a spatula.

- Buttercream heightens its colour once you start using it. Make sure that you tone it down at least 2 shades lighter on pastel colours and three shades lighter on dark colours.
- Make sure that you mix your colours on enough amount of buttercream. It will be difficult to go after the same colour.
- To do Red, mix Pink and Red. For bright Red, mix Orange, Pink and Red. To do a Dark Red, use the same but add a hint of Brown.
- Don't hesitate to use the microwave method when achieving an extra dark colour, but do it in multiple times of 3 seconds bursts.