

# Could-it-be-any-simpler Buttercream Recipe

## Ingredients:

Makes more than enough for 24 cupcakes -  
250gms (1 block) of unsalted butter  
500gms sifted icing sugar  
1tsp vanilla extract  
That is it. Really.

## Method:

Ensure that the butter is very soft. You can either leave the butter out of the fridge overnight, or zap it 20 seconds at a time in a microwave. The butter should be as soft as possible without melting. Using a paddle attachment in a kitchen mixer, whip the butter until it is pale in colour. This takes about 2 minutes. You can also use a hand held mixer for this job. Sift the icing sugar. While sifting the icing sugar, you will notice that your are inhaling icing sugar. This is perfectly normal. You will also notice that your kitchen workspaces are being draped in a thin film of icing sugar. Enjoy the process, it doesn't happen everyday. Add around a third of the icing sugar to the butter on low speed. Mix well. Add another third and then add the vanilla extract. Finally add the remaining icing sugar. Keep mixing until a uniform consistency is achieved. Depending on the brand of butter and the temperature in your kitchen, you **might** need a couple of tablespoons of milk to loosen the buttercream. Colour the buttercream using gel or paste colours rather than liquid colours. Slather generously on cupcakes. Enjoy!

