

THE ONLY BUTTERCREAM RECIPE YOU'LL EVER NEED FOR EVERY CUPCAKE

START WITH VANILLA BUTTERCREAM:



- BEAT BUTTER UNTIL SOFTENED.
- ADD SUGAR, VANILLA AND PINCH OF SALT AND BEAT UNTIL LIGHT AND FLUFFY.
- INCORPORATE 2 TABLESPOONS OF MILK.
- ADD EXTRA MILK IF DESIRED, FOR A LIGHTER CONSISTENCY.

UNSALTED BUTTER
8 OUNCES

POWDERED SUGAR
4 CUPS

VANILLA EXTRACT
2 TEASPOONS

MILK
2-4 TABLESPOONS

SALT
A PINCH

THEN MIX IT UP:



PEANUT BUTTER BUTTERCREAM

Omit vanilla and milk. Substitute 3/4 cup peanut butter for same amount of butter. Add 2/3-3/4 cup of milk.



MILK CHOCOLATE BUTTERCREAM

Melt 4 ounces milk chocolate and fold into buttercream.



COFFEE BUTTERCREAM

Omit vanilla. Dissolve a tablespoon of instant espresso powder into 4 tablespoons milk, before you add to buttercream.



LEMON BUTTERCREAM

Omit vanilla and halve the milk. Add 2 tablespoons lemon juice and 1 tablespoon lemon zest.



STRAWBERRY BUTTERCREAM

Omit vanilla and milk. Omit 1 cup of sugar. Add 1/2 cup of strawberry jam.



CHAMPAGNE BUTTERCREAM

Omit vanilla and milk. Add 3-4 tablespoons of champagne.

KITCHEN
SINK

