

Basic Vanilla Buttercream
1/2 C butter, softened to room temp
1 t vanilla extract
4 C powdered sugar
3 T milk

Beat together until smooth, creamy and fluffy

Chocolate Buttercream

use basic vanilla buttercream recipe, but add...

2 squares (2oz) unsweetened baking chocolate, melted

OR 6 T cocoa powder (stir in with 2T melted butter, or increase milk by 1 – 2 T

...add slowly while beating until desired consistency is achieved)

Coffee Buttercream

1/2 C butter, softened to room temp

1 t vanilla extract

4 C powdered sugar

dissolve 1 t of instant coffee in 2 t of boiling water

approx 2 1/2 T of milk

Beat together until smooth, creamy and fluffy

Lemon Buttercream

1/2 C butter, softened to room temp

1 t vanilla extract

4 C powdered sugar

2 T lemon juice

zest from 1 lemon

add enough milk to reach desired consistency, should be approx 1T or less

Beat together until smooth, creamy and fluffy

Blackberry Buttercream

1/2 C butter, softened to room temp

3+ C icing sugar

3 T milk

splash of lemon juice

1 or 2 spoonfuls of blackberry preserves

Cut down the amount of sugar, as the blackberry preserves are also already sweet.

You will need 3 C and maybe up to another 1/2 C. Adding a splash of lemon juice helps to cut down the sweetness of the buttercream, but scale back your milk just a little to account for the extra liquid being added with the lemon juice. Beat together until smooth, creamy and fluffy

*Buttercream Icing
and Variations*

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