

Basic buttercream icing

Ingredients

- 140g/5oz butter, softened
- 280g/10oz icing sugar
- 1-2 tbsp milk
- few drops food colouring

Preparation method

1. Beat the butter in a large bowl until soft. Add half of the icing sugar and beat until smooth.
2. Add the remaining icing sugar and one tablespoon of the milk and beat the mixture until creamy and smooth. Beat in the milk, if necessary, to loosen the mixture.
3. Stir in the food colouring until well combined.



less than 30 mins

preparation time

**no cooking
required**

cooking time

**Makes enough icing
for 1 medium cake or
12 fairy cakes**

Use this simple buttercream icing recipe to decorate your cakes. Try adding a little food colouring for a splash of colour.