

# OLESIÂ NIKONCHUK

- cake -



*American Butter Cream*

RECIPE TIPS



## Tip 1

Adding more liquid will thin down your frosting and powdered sugar will make it thicker. Doing these will also affect the taste of your frosting, so be sure to sample as you go.

## Tip 2

Your butter needs to be unsalted, this is for the overall taste. A good quality butter that is not too yellow in color is perfect for this recipe. This includes the standard block of unsalted butter from most supermarkets – they all work absolutely fine for this recipe.



Tip 3

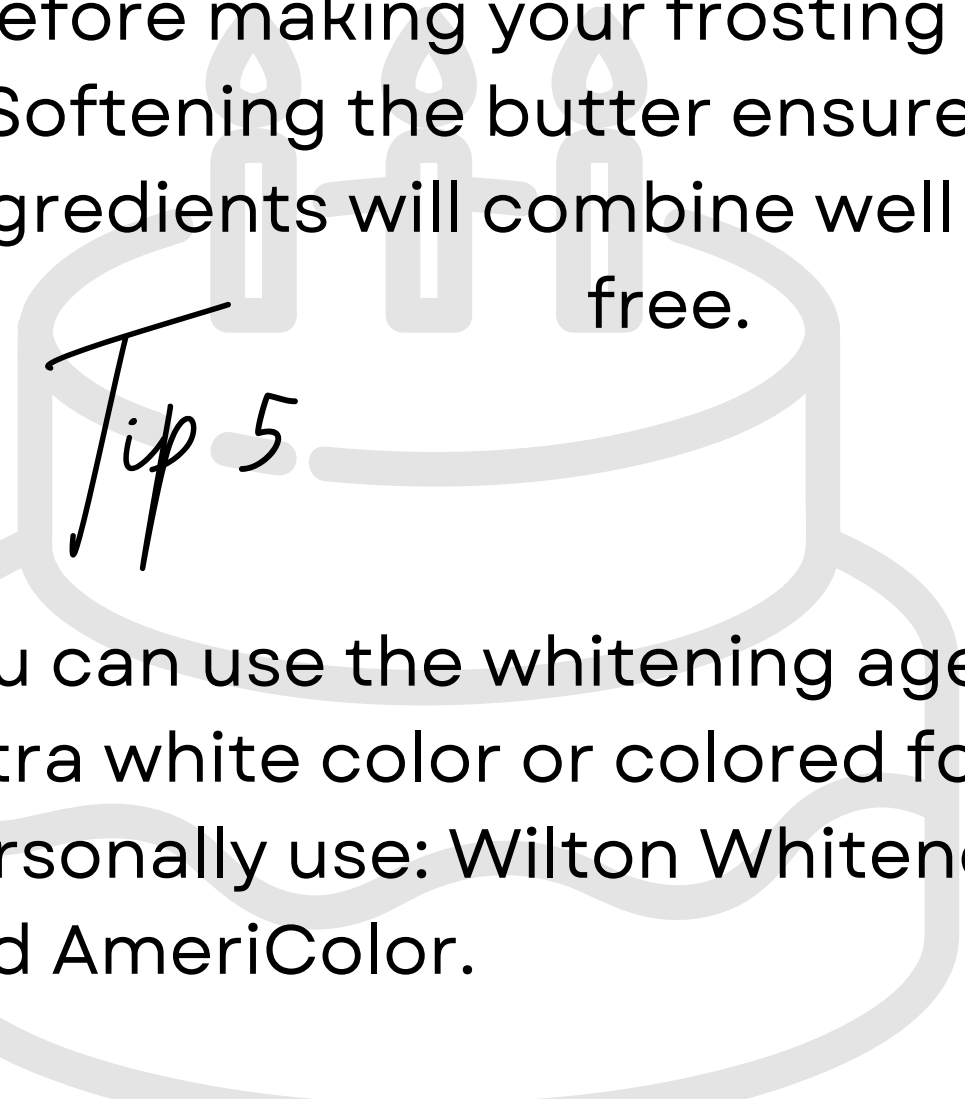
I don't sift my powdered sugar.

Tip 4

Make sure you allow your butter to be soft before making your frosting or covering.

Softening the butter ensures that your ingredients will combine well and be lump free.

Tip 5



You can use the whitening agent to get that extra white color or colored food coloring. I personally use: Wilton Whitener, Colour Mill and AmeriColor.

## Tip 6

To avoid air bubbles, make sure you're using the paddle attachment on your mixer. The whisk attachment will incorporate too much air into your frosting. Avoid mixing for too long at high speeds.

Now you know my little top tips, let's get to the recipe!

