



Chocolate Buttercream Recipe

Ingredients:

100g unsalted butter
200g icing sugar
Flavouring: 1 tsp vanilla extract
100g melted milk chocolate

Method

- Break milk chocolate into small pieces and microwave in 20 second bursts until fully melted. Leave to cool to room temperature.
- Ensure that the butter is very soft. You can either leave the butter out of the fridge overnight, or zap it 10 seconds at a time in a microwave. The butter should be as soft as possible without melting.
- Using either a kitchen stand mixer or hand held mixer, whip the butter until it is pale in colour. This can take 5-10 minutes if using a stand mixer (remember to keep scraping down the sides of the bowl).
- Add 200g of the icing sugar to the butter and using a wooden spoon or spatula mix the ingredients together (this should only take a minute).
- Turn on the electric mixer and on a medium speed beat well for 2 minutes until the icing is pale and the ingredients are fully incorporated.
- Add the flavouring and mix for no longer than 1 minute on a slow speed.
- Add the cooled milk chocolate slowly until required consistency achieved.
- If it is too thick add a tsp of milk,
- If your buttercream is too soft to pipe place it in the fridge (in a bowl or piping bag) for 5-10 minutes. The buttercream will then hold it's shape when piping.