QUEEN
-EST 1897-

PREP: 15 min
COOK:
SERVES:

Ermine Buttercream

This is a very old, traditional recipe for buttercream, made on a simple pudding base. While flour in icing may sound a little strange, this recipe is perfect for anyone who finds buttercream far too sweet! It is soft, fluffy and the least sweet icing of all.

Ingredients

4½ tbsp plain flour

1 cup caster sugar

1 cup milk

230g unsalted butter, cubed and softened at room temperature

Pinch of salt

1 tsp Queen Vanilla Extract 99% Sugar Free & Alcohol Free

Queen Blue Food Colour

Method

STEP 1

Whisk together flour and sugar in medium saucepan. Whisk in milk. Place saucepan over low heat and bring to a boil, whisking continuously, then cook for 1 minute.

STEP 2

Remove from heat. Pour pudding onto a clean heatproof plate or shallow container. Cover immediately with plastic wrap, pressing wrap directly against pudding surface.

STEP 3

In a stand mixer fitted with whisk attachment, beat butter until smooth, fluffy and lightened in color, about 2 minutes. Add cooled pudding one tablespoon at a time, mixing well after each addition. Add Bubblegum flavour and salt and beat until buttercream looks thick, smooth, and creamy, about 3 minutes.

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Method

STEP 4

Add Food Colour Gel and mix until desired shade is achieved.

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