QUEEN
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PREP: 10 min
COOK:
SERVES: 12 cupcakes

Chocolate Buttercream

Light and fluffy with just the right amount of chocolate, this buttercream is the perfect for spreading, dolloping and piping. This recipe makes enough buttercream to pipe onto 12 cupcakes, cover a 1 layer 20cm cake, or ice the top of a 20cm x 30cm sheet cake

Ingredients

250g unsalted butter, softened
3 cups (450g) icing sugar
½ cup (60g) cocoa powder
¼ cup (60ml) full cream milk
2 tsp Queen Natural Vanilla Extract

Method

STEP 1

In the bowl of a stand mixer fitted with the paddle attachment, beat butter until lightened in colour, about 3 minutes.

STEP 2

Add icing sugar, cocoa and milk and mix on low until just incorporated. Beat on high for 5 minutes until light and fluffy.

STEP 3

Add Vanilla Extract and mix to incorporate.

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