



PREP: 15 min  
COOK:  
SERVES:

## Basic Buttercream

So, you want to know how to make buttercream? Our basic buttercream recipe is sweet, fluffy and delicious, but don't be fooled — this icing is anything but basic! The firm consistency of buttercream makes it perfect for all types of decorating projects including, stabilising multiple layers and all kinds of fancy piping effects. One thing to note when making this recipe: you may need to add extra colour to compensate for the yellow of the butter.

### Ingredients

250g unsalted butter, softened  
3 cups (450g) icing sugar, sifted  
Queen Flavour for Icing  
[Queen Red Food Colour Gel](#)

### Method

#### STEP 1

Place butter in bowl of a stand mixing and beat on medium-high speed for 6-8 minutes until pale and fluffy.

#### STEP 2

With mixer off, sift in icing sugar and flavour, folding to combine. Return to mixer and beat until combined, approximately 2-3 minutes.

#### STEP 3

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

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