



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
Queen Bubblegum Flavour for Icing
Queen Blue Food Colour Gel

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.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.



Method

STEP 4

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

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.