



FROSTING

INGREDIENTS

60grams unsalted softened butter
2 cups (240grams) icing sugar
1 teaspoon (10ml) vanilla essence

METHOD

1. Beat butter, icing sugar and vanilla essence until spreadable.
2. Add food colouring if and as desired.

HOT TIPS

1. Use a warm knife to spread the frosting over the cake. You can warm the knife by dipping it in a cup of boiling water. Don't worry if the knife is slightly wet.