Butter Icing

Ingredients

250g butter or block margarine
500g icing sugar
60ml milk
1 tsp vanilla essence
A small selection of fruit to decorate e.g. strawberries. blueberries, raspberries

Equipment

Mixing bowl
Savoury spoon
Sieve
Piping bag and nozzle

Method

Start

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Place butter into a mixing bowl, add milk and few drops of vanilla essence. Sift in half the icing sugar.

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Mix together carefully using a hand mixer, (or savoury spoon) use a low speed. Sift the rest of the icing sugar and mix together. **DO NOT OVER WHIP**

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Hold piping bag in your hand and fold the bag back over your hands, using a dessert spoon fill with all your butter icing.

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Bring piping bag together, twist at the top and push the butter icing so it comes to the tip of the nozzle.

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Hold at 90°C and make a swirl on top of your cupcake-squeezing the butter icing at the same time.

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Add your fruit to decorate - your designs need to be as uniformed as possible.

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STOP