



PREP: 10 min
COOK:
SERVES: 12
cupcakes

Vanilla Bean Buttercream

Perfectly fluffy and speckled with vanilla bean seeds, this is our go-to buttercream icing. Mix it up with colour and flavour or keep it classic with fragrant vanilla! 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
3 tsp Queen Vanilla Bean Paste

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 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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