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Most delicious buttercream frosting recipe

Country Living publishers select each featured product. If you buy on a link, we can earn a commission. More about us. The more glaze, the more cheerful! May 10, 2017 1 of 10 Perfect Piping Butter Cream Not only is this glaze recipe the perfect consistency for cake and cookie decoration, using vanilla and almond extract makes it tastier. Get the recipe at The Creative Bite. 2 out of 10 Cranberry Butter Cream If you freeze your leftover fruit before it goes wrong, use it to add extra flavor to the butter cream icing. Get the recipe in Liv for Cake. 3 out of 10 Candy Butter Cream Mix your standard butter cream recipe infusing it with delicious caramel flavor. Get the recipe at Charlotte's Lively Kitchen. 4 out of 10 Chocolate Butter Cream For an extra decadent treat, lyse this chocolate glaze directly from the blender. Get the recipe you eat with your heart. 5 out of 10 Marshmallow Vanilla Butter Cream What is the secret ingredient to make this extra fluffy butter cream? Marshmallow fluff, of course! Get the recipe for A Pretty Life. 6 out of 10 Nutella Butter Cream If you can't get enough of all the Nutella stuff, try this icing on top of your favorite cake recipe. Get the recipe in The Gold Lining Girl. 7 of 10 Rainbow Swirl Buttercream Use this colorful glaze recipe to make your cakes and cupcakes extra magical! Get the recipe at The Bewitchin Kitchen. 8 out of 10 Strawberry Butter Cream No artificial icing flavors here! This recipe uses fresh strawberries to get that perfect fruity taste and bright color. Get the recipe at Just So Tasty. 9 of 10 Simple Vanilla Butter Cream With only four ingredients, you can make this glaze quickly for any special occasion. Get the recipe in Liv for Cake. 10 out of 10 Salt Caramel Butter Cream Get your sweet, salty dose with this tasty recipe. Get the recipe at I Heart Eating. 12 Snacks Every Pickle Lover Needs to Test Ad as soon as possible – Continue reading below This content is created and maintained by a third party, and imported into this page to help users provide their email addresses. You may be able to find more information about this and similar content in piano.io 05/16/2011 As I added the sugar I found four cups worked for me, so I stopped there and only added enough milk to get the right consistency for piping in cupcakes. I wanted a real butter-flavored icing that wasn't too sweet - six cups would have defeated that. With four cups I have a beautiful, light, fluffy, not too sweet butter cream glaze. 03/25/2003 hatred to break the chain of criticism but this was just not so top notch for me. I have quite a sweet tooth and it even seemed to me that this is also a little too sweet. those who ate the cake along with ice cream (I used this for my boyfriend's day cake) finished, but those who didn't want ice cream barely did it in the middle of their slices. 07/14/2003 This is a delicious icing and spreads very well in cakes and biscuits. The only thing I do differently is use unsalted butter or leave out the in the recipe. 01/17/2007 I used this recipe for my twins' first birthday cakes. I cut the recipe in half and added more red food coloring for a pinker color. I really liked the taste. I had to keep it in the fridge or the icing on the cake started working. We will definitely use it again. 08/13/2004 I cut the amount of the recipe in 1/3 and still had enough for 2 one-layer cakes and a dozen cupcakes! I found the taste very sweet so I added extra vanilla extract and some almond extract. Good for white cakes or not too sweet. 10/18/2002 I bake a lot of cakes and finally found the perfect glaze. Not only is it delicious and perfect! It made a good amount of size so you could freeze a 2-layer cake. This will be a staple in my house from now on. Thank you! 01/13/2007 I wanted a recipe that could dye several different colors for my daughter's b-day cake. This was perfect. When I went to do it I realized I only had about 5 cups of powdered sugar. It turned out great and I didn't need to add the extra tablespoons of milk at the end. If I'd added one more cup of powdered sugar, I can't imagine it turned out. It was also very delicious! 01/29/2004 Great recipe. Very very sweet, however -- and this comes from someone who likes sweet things. You may also need to add a little more milk than the recipe requires to get it diffuse. 02/10/2007 Easy and delicious quick icing recipe! This is the first time I've made frosting myself and was surprised at how well I knew! 1 of 10 Buttercream Cake Frosting Light430 2 out of 10 Buttercream Cake Frosting Julia 3 of 10 Buttercream Cake Frosting naples34102 4 out of 10 Buttercream Cake Frosting Sheana McLaughlin 5 out of 10 Buttercream Cake Frosting Michelle2828 6 out of 10 Buttercream Cake Frosting Timothy Letz 7 of 10 Buttercream Cake Frosting Sheana McLaughlin 8 out of 10 Buttercream Cake Frosting Seattle2Sydney 9 of 10 Buttercream Cake Frosting UTOPIA122 10 of 10 Buttercream Cake Frosting Mary Farrell This recipe is an ideal butter cream for freezing cakes and decorating them with edges. Best butter cream icing -- great for Aunt Mary's chocolate cake! This quick and easy butter cream is made with margarine and shortening, just like in-store bakeries! This is a simple recipe and makes a perfect homemade chocolate glaze every time! Custard butter cream (German butter cream) is a very rich butter cream glaze made with the addition of custard. You can change it by adding different flavors or liquor. This is my basic recipe for decorating cakes and cupcakes. Make enough butter cream for a 3- to 4-layer cake or 24 cupcakes. This is a basic recipe that allows you to make the choice of how sweet it is. Top cupcakes and muffins and especially cakes chocolate with this icing. A creamy, light ice cream flavored with natural vanilla for your cakes or cupcakes. Make sure the ingredients are at room temperature to ensure a smooth texture. This is a frosting that I usually put on birthday cakes. Su Su the glaze that bakeries put on cakes, but I prefer to make my own since I know what I'm putting in it, and as always, homemade is the best. Creamy glaze that tastes great in biscuits or bars... especially chocolate cookies. This is my grandmother's recipe for butter cream icing. It works wonderfully for decorated cakes, and tastes great! This is a very sweet glaze - it reminds me of maple candies. My kids loved these cute cupcakes decorated like little Santas for Christmas. They are very easy to decorate and you can have your children help you. I've tried every meringue butter cream recipe I could get into my hands over the years. I do it to decorate all the cakes and cakes of our children (and her husband). This is my recipe. It's easy, fast and perfect: perfect for frosting, decoration and feeding. It's delicious. This makes a generous amount. It won't run out when icing and decorating two 9-inch round cakes. Rich icing on Grandpop chocolate cake. This banana butter glaze is the perfect complement to peanut butter cupcakes. A delicious and spicy butter cream glaze for cakes and cupcakes. Perfect buttermilk cream glaze butter to freeze the devil's food cake. Rich, buttery and chocolate with just a touch of almond, delicious. It took me a while to get this frosting right. This unusual glaze recipe is made with burnt butter! It's great on yellow cakes, and I always get very favorable reviews. Do not replace margarine with butter in this recipe! Soft and tasty vanilla cream, perfect consistency to decorate any cake. This is a good icing for mayonnaise cake. If you're really having a chocolate adjustment, fold the icing! The icing and cake are rich enough to cut the flavor of unsweeted chocolate. Pour some enamel into the middle layer as well. This recipe makes enough dough for a 9-inch cake and a 9x13-inch red champagne cake decorated with edible flowers. You don't have to make a Williamsburg orange cake to enjoy this creamy, buttery Williamsburg glaze made with orange liqueur. A tasty (and boozy) version of frosting! Ideal in cakes or muffins. Muffins.

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