



PROJECT YOUR CAKE

from dream to reality

American Buttercream

Welcome back to our Project Your Cake!

Let's do some delicious American Buttercream!

My experience:

For many years I dreamed about doing the best buttercream to be able to frost my cakes perfectly.

It needed to be fluffy, light and easy to apply.

For all my cakes, I don't like using buttercream as a filling. I find it too sweet and actually even boring to eat it in a cake.

That's why I prefer by a 1000 times to use mousse or ganache for my fillings, and leave the buttercream for the frostings only.

So, for many years, I've watched so many online videos explaining me how to do the perfect buttercream, but unfortunately it never worked out for me.

As the frustration was taking a part of me, the determination was doing the same.

I never gave up.

I thought that maybe it was because the ingredients from Denmark were different than the ones where the videos were based in. I thought there was something to do with the measurements that didn't match, or simply the temperature...

As you all might know, Denmark can get really cold and this could have an affect with the "room temperature" of the butter.

Anyway, after so many attempts, it made me get experience on the matter, and finally after almost 3 years, I did my first **"the perfect buttercream"**.

I've always found really difficult to find a baking tutorial that really showed the whole process with tips and recommendations, so I ended up having so many failures because of a poor instruction. And that's why i'm here!

I hope you will enjoy this tutorial!

A little secret from me: The main ingredient is the emotion involved while you're cooking. Try to listen, watch, feel and the most important, follow your intuition.

** If you want to learn about the other types of buttercreams, please check my other trainings, where I show you how to make Swiss meringue buttercream, Italian meringue buttercream and cream cheese buttercream.*

Have a wonderful baking!

The process: American Buttercream

Ingredients:

1. First we need to do is to take the **butter out of the fridge**. It needs to be at room temperature and I don't recommend to put it in the microwave, because it can get too much melted and heated. In order to make the buttercream white and fluffy, the butter needs to be soft and still chilled.
2. Once the butter is soft, we put it in the **mixer** (hand or stand) and let it stir for approximately **5 minutes**, or until it's **lighter than before** (close to white) and has **doubled in size**. You can feel and see the difference of what it was before. Now it's more fluffy.
3. You **stop your mixer and you add the icing sugar** very carefully and slowly. Note that the mixer needs to be turned off when you're pouring your sugar, otherwise you'll have icing sugar all over you and your kitchen. Trust me, been there, done that!
4. Once you have poured out a part of the sugar, you can slowly **turn on your mixer**, but only at the **minimum speed** and then you can **increase the speed** once you see that the icing is getting mixed with the butter. Then you repeat the same process over again until all of your butter is mixed with your icing sugar.
5. When you can feel that your mixture is a bit dry and hard, you can start up by adding your **vanilla essence**. But slowly and always checking if the texture is hard or soft enough.
6. If you feel that your buttercream is getting **too hard**, you can always add a tiny bit (almost **a few drops**) of **milk** to soft it out a little, but be careful not to put it too much, otherwise your buttercream will get too liquid. And if it gets **too soupy**, you add a bit of **icing sugar**.
7. It's a good idea to stop the mixer from time to time and by using a **spatula**, you mix your mixture, **scrapping all the excess** out of the edge (bottom) of the bowl, so everything is nice and mixed together.
8. That's it! **Easy, simple and delicious**. Now you have made your own American vanilla buttercream.