

**BASIC BUTTERCREAM FOR CUPCAKES**

*(from The Bewitching Kitchen)*

226g butter, unsalted, softened

452g powdered sugar

pinch of salt

Vanilla extract, about 1 tsp or more to taste

a couple or more tablespoons of milk (to adjust consistency)

Place the softened butter in the bowl of a KitchenAid type mixer with the paddle attachment, add the pinch of salt, and whip at high speed for about 7 minutes. It needs to be really soft and lighter. Stop the mixer. Eyeball the amount of powdered sugar, add 1/3 and mix at low speed at first, once the sugar is starting to get incorporated, increase the speed to medium-high.

Add the second portion of the sugar, and incorporate the same way. Add the final portion, start at low speed, clean the sides of the bowl well with a spatula, add the vanilla and increase the speed slowly all the way to high. Whip it until very smooth. Add milk to desired consistency. If desired, add any flavoring ingredients, about 1/4 cup (Nutella, jam, teaspoon of emulsions). If working with different colors, divide the buttercream into small bowls and dye each one with food gel color.

Fill piping bags fitted with the icing tips of your choice. Ice fully cooled cupcakes.