

ROLLED BUTTERCREAM

(slightly modified from recipe and detailed video tutorial available [here](#))

2 sticks (1 cup), soft butter

3 TBS. cornsyrup

1 tsp vanilla extract

1 /4 tsp lemon extract

1 tsp. white gel color

2 lbs. powdered sugar

Beat all ingredients together in a KitchenAid type mixer with a paddle attachment until it comes away clean from the sides of the bowl. It should feel like soft play dough. Turn out and wrap with plastic wrap. Let rest or use right away. Store unused dough wrapped in the fridge (up to 3 weeks). Freeze for 3 months. It warms immediately in your hands as you work with it.

Roll out in the thickness you need, and place a mat with any kind of design over it, rolling gently with a rolling pin to get the impression on the buttercream. You can dust it lightly with cornstarch if needed. Cut to fit the top of your cupcakes. Place on the cupcake with a little bit of buttercream or a light brushing with simple syrup as glue.