



BUTTERCREAM FOR CAKE DECORATION

<u>FOR BUTTER CREAM</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	<u>In grams</u>	<u>In cups</u>			
Unsalted butter	113 g	1/3 cup+1/8 cup	36	50	
Icing sugar	50 g	½ cup	3	5	
Milk	40 g	1/8 cup+1/2 tbsp	0.96	1.6	
Vanilla essence	1.75 g	½ tsp	1	1	
<u>TOTAL</u>			₹ 40.96	₹ 57.6	<u>INSTRUCTIONS</u>
<u>METHOD</u> <ol style="list-style-type: none"> 1. In a bowl mix together icing sugar and milk so that the sugar dissolves properly in the milk and there are no lumps left. 2. In another bowl with a beater, beat unsalted butter till fluffy. 3. Now start adding milk mixture in parts and start beating with the beater till the milk is fully incorporated in the butter. 					At first, we will see that the butter is getting separated as we are adding milk mixture but it will be smooth after 5 minutes.

PREMIUM BAKING SCHOOL



BUTTERCREAM FOR RUSSIAN PIPING

<u>FOR BUTTER CREAM</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	<u>In grams</u>	<u>In cups</u>			
Unsalted butter	113 g	1/3 cup+1/8 cup	36	50	
Icing sugar	250 g	2 cups	15	31.5	
Milk	12-15 g	2-3 tsp	1	1.5	
Rose pink	2-3 drops	2-3 drops	1	1	
<u>TOTAL</u>			₹ 53	₹ 84	<u>INSTRUCTIONS</u>
<u>METHOD</u> <ol style="list-style-type: none"> 1. In another bowl with a beater, beat unsalted butter till fluffy. 2. Now start adding milk and icing sugar in parts and start beating with the beater till it is fully incorporated in the butter. 3. Add rose pink color and mix well. 					At first, we will see that the butter is getting separated as we are adding milk mixture but it will be smooth after 5 minutes.