

## - Cake buttercream -



### INGREDIENTES

1 CUP OF BUTTER (2 STICKS)

3 1/2 CUPS OF POWDERED SUGAR

2 TBSP OF MILK, HEAVY CREAM, OR WATER

A BIG SPLASH OF VAINILLA MOLINA

1 PINCH OF SALT

COLORING TO CHOOSE

1 LOAF OF CAKE

### PROCEDIMIENTO

1. BEAT THE BUTTER FOR 2-3 MINUTES.
2. ADD THE ICING SUGAR, A BIG SPLASH OF VAINILLA MOLINA, CREAM AND A PINCH OF SALT.
3. BEAT FOR 3-4 MINUTES OR UNTIL FLUFFY.
4. ADD A FEW DROPS OF FOOD COLORING AND MIX BY HAND INCORPORATING WITH A SPATULA.
5. CUT THE CAKE INTO SLICES.
6. DECORATE.