

# 12 must-have **BUTTERCREAM** RECIPES



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by  
**VEENA AZMANOV**

Making a good batch of buttercream frosting isn't hard, even if you are a novice or a new baker. And, it gets easier one batch at a time. Especially, if you know your buttercream basics.

These are simple and easy buttercream recipes that can be made at home with easy-to-find ingredients. Most of them take as little as 5 minutes to make.

Note that the consistency of the buttercream is greatly dependant on the humidity and weather conditions where you live.

As an added measure, always start by adding less liquid to the buttercream. This will ensure the buttercream is not too soft consistency.

If necessary, you can always add more liquid at the time of using the frosting.

I like to use a soft consistency buttercream for crumb coating my cakes but a medium consistency for the final frosting of the cake or for piping swirls on my cupcakes.

For making buttercream flowers, it is best to use a stiff buttercream that will hold shape as well as take into consideration the addition of gel food colors.

So, for that, I highly recommend my Buttercream Frosting for Piping flowers

**Recommended read - Buttercream Basics - Buttercream 101**

# Vanilla Buttercream

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## Ingredients

- 1 lb (450 grams) Unsalted Butter
- 2 lbs (900 grams) Powdered sugar
- 1/3 cup (90 ml) Whipping cream (or 50/50)
- 1 tsp Salt
- 1 tsp Vanilla extract
- 1/2 tsp Almond extract

## Instructions

- In the bowl of a stand mixer with the paddle attachment. Cream the butter with whipping cream and powdered sugar.
- Add the vanilla extract, almond extract, and salt.
- Continue to whip for 2 to 3 minutes more until you have a light and fluffy, creamy texture very similar to whipped cream.
- If necessary you can add a few more tablespoons of whipping cream or powdered sugar for the right consistency.



# Chocolate Buttercream

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## Ingredients

- 1 lb (450 grams) Unsalted Butter
- 2 lbs (900 grams) Powdered sugar
- 1/3 cup (90 ml) Whipping cream (or 50/50)
- 1 tsp Salt
- 1 tsp Vanilla extract
- 1/2 tsp Almond extract
- 7 oz (200 grams) Chocolate (melted)

## Instructions

- In the bowl of a stand mixer with the paddle attachment. Cream the butter with whipping cream and powdered sugar.
- Add the vanilla extract, almond extract, and salt.
- Continue to whip for 2 to 3 minutes more until you have a light and fluffy, creamy texture very similar to whipped cream.
- Fold the cooled melted chocolate into the buttercream until you have no white streaks.



# Lemon Buttercream

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## Ingredients

- 1 lb (450 grams) Unsalted Butter
- 2 lbs (900 grams) Powdered sugar
- 1/4 cup (60 ml) Whipping cream (or 50/50)
- 4 tbsp Lemon juice (up to 6 tbsp)
- 1 tsp Salt
- 1 tsp Vanilla extract
- 1/2 tsp lemon extract

## Instructions

- In the bowl of a stand mixer with the paddle attachment. Cream the butter with whipping cream and powdered sugar.
- Add the lemon juice, vanilla extract, lemon extract, and salt.
- Continue to whip for 2 to 3 minutes more until you have a light and fluffy, creamy texture very similar to whipped cream.
- If necessary you can add a few more tablespoons of whipping cream or powdered sugar for consistency.
- Make lemon cupcakes with lemon curd and lemon buttercream or try my lemon blueberry cupcakes



# Orange Buttercream

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## Ingredients

- 1 lb (450 grams) Unsalted Butter
- 1 1/2 lbs (675 grams) Powdered sugar
- 1 cup Orange curd
- 1 tsp Salt
- 1 tsp Vanilla extract
- 1/2 tsp orange extract

## Instructions

- In the bowl of a stand mixer with the paddle attachment. Cream the butter and powdered sugar.
- Add the vanilla extract, orange extract, and salt.
- Continue to whip for 2 to 3 minutes more.
- Then, add the orange curd and combine well.
- If necessary you can add a few more tablespoons of whipping cream or powdered sugar for the right consistency.

**Note - learn to make the best homemade orange curd**

## Ingredients

- 1 lb (450 grams) Unsalted Butter
- 2 lbs (900 grams) Powdered sugar
- 1/3 cup (90 ml) strawberry puree
- 1 tsp Salt
- 1 tsp Vanilla extract
- 1/2 tsp strawberry extract
- 2 tp 4 drops of Pink gel food color

## Instructions

- In the bowl of a stand mixer with the paddle attachment. Cream the butter and powdered sugar.
- Add the vanilla extract, strawberry extract, and salt.
- Next, add the strawberry puree and pink food color.
- Continue to whip for 2 to 3 minutes more until you have a light and fluffy, creamy texture very similar to whipped cream.
- If necessary you can add a few more tablespoons of whipping cream or powdered sugar for the right consistency of strawberry buttercream.

**Note:** 1 1/2 cups of strawberries pulsed in the food processor will make about 1/3 to 1/2 cup strawberry puree. You can also use reduced cooled strawberry puree for an enhanced strawberry flavor



# Dulce de leche Buttercream

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## Ingredients

- 1 lb (450 grams) Unsalted Butter
- 1 lb (450 grams) Powdered sugar
- 1 cup Dulce de leche (thick)
- 1 tsp Salt
- 1 tsp Vanilla extract

## Instructions

- In the bowl of a stand mixer with the paddle attachment. Cream the butter and powdered sugar.
- Add the vanilla extract and salt. Then, add the caramel sauce and
- Continue to whip for 2 to 3 minutes more until you have a light and fluffy, creamy texture very similar to whipped cream.
- If necessary you can add a few more tablespoons of whipping cream or powdered sugar for the right consistency.

**Note - Learn to make homemade dulce de leche**



# Caramel Buttercream

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## Ingredients

- 1 lb (450 grams) Unsalted Butter
- 1 lb (450 grams) Powdered sugar
- 1 cup Caramel sauce (thick)
- 1 tsp Salt
- 1 tsp Vanilla extract

## Instructions

- In the bowl of a stand mixer with the paddle attachment. Cream the butter and powdered sugar.
- Add the vanilla extract and salt. Then, add the caramel sauce and
- Continue to whip for 2 to 3 minutes more until you have a light and fluffy, creamy texture very similar to whipped cream.
- If necessary you can add a few more tablespoons of whipping cream or powdered sugar for the right consistency.
- Sprinkle some salt to make salted caramel buttercream

**Note - learn to make my homemade caramel sauce**

## Ingredients

- 1 lb (450 grams) Unsalted Butter
- 1 lb (450 grams) Powdered sugar
- 1 cup Butterscotch sauce (thick)
- 1 tsp Salt
- 1 tsp Vanilla extract

## Instructions

- In the bowl of a stand mixer with the paddle attachment. Cream the butter and powdered sugar.
- Add the vanilla extract and salt. Then, add the Butterscotch sauce and
- Continue to whip for 2 to 3 minutes more until you have a light and fluffy, creamy texture very similar to whipped cream.
- If necessary you can add a few more tablespoons of whipping cream or powdered sugar for the right consistency.
- Add a sprinkle of salt to make a slated butterscotch buttercream

**Note - learn to make my homemade butterscotch sauce**

# Coffee Buttercream

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## Ingredients

- 1 lb (450 grams) Unsalted Butter
- 2 lbs (900 grams) Powdered sugar
- 1/4 cup (60 ml) Whipping cream (or 50/50)
- 1/4 cup (60 ml) Espresso (cooled)
- 1 tsp Salt
- 1 tsp Vanilla extract
- 1/2 tsp Coffee extract (optional)

## Instructions

- In the bowl of a stand mixer with the paddle attachment. Cream the butter with whipping cream and powdered sugar.
- Add the vanilla extract, coffee extract, espresso, and salt.
- Continue to whip for 2 to 3 minutes more until you have a light and fluffy, creamy texture very similar to whipped cream.
- If necessary you can add a few more tablespoons of whipping cream or powdered sugar for the right consistency.



## Ingredients

- 1 lb (450 grams) Unsalted Butter
- 2 lbs (900 grams) Powdered sugar
- 1 cup Nutella (or hazelnut spread) (up to 2 cups)
- 1 tsp Salt
- 1 tsp Vanilla extract
- 1/2 tsp hazelnut extract (optional)

## Instructions

- In the bowl of a stand mixer with the paddle attachment. Cream the butter and powdered sugar.
- Add the vanilla extract, hazelnut extract, and salt.
- Next, add the Nutella or hazelnut spread.
- Continue to whip for 2 to 3 minutes more until you have a light and fluffy, creamy texture very similar to whipped cream.
- If necessary you can add a few more tablespoons of whipping cream or powdered sugar for the right consistency of Nutella buttercream

# Mocha Buttercream

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## Ingredients

- 1 lb (450 grams) Unsalted Butter
- 2 lbs (900 grams) Powdered sugar
- 1/4 cup (60 ml) Espresso up to 90 ml
- 1 tsp Salt
- 1 tsp Vanilla extract
- 7 oz (200 grams) Chocolate (melted)

## Instructions

- In the bowl of a stand mixer with the paddle attachment. Cream the butter with powdered sugar.
- Add the vanilla extract, espresso, and salt.
- Continue to whip for 2 to 3 minutes more until you have a light and fluffy.
- Fold the cooled melted chocolate into the buttercream until you have no white streaks.

## Ingredients

- 1 lb (450 grams) Unsalted Butter
- 2 lbs (900 grams) Powdered sugar
- 1 cup Peanut Butter (up to 2 cups)
- 1 tsp Salt
- 1 tsp Vanilla extract
- 2 tbsp whipping cream

## Instructions

- In the bowl of a stand mixer with the paddle attachment. Cream the butter and powdered sugar.
- Add the vanilla extract and salt.
- Continue to whip for 2 to 3 minutes more until you have a light and fluffy.
- Add the peanut butter and combine well.
- If necessary you can add a tablespoon or more of whipping cream or powdered sugar for the right consistency.

# Types of buttercream

I know the number of buttercream and frosting recipes can be overwhelming and sometimes confusing. In general, we can categorize these as

- **Butter-based buttercream** – simple all-purpose buttercream like my velvet American buttercream, Vanilla buttercream (eggless)
- **Decorators buttercream frosting** – often with all or some vegetable shortening to prevent the frosting from melting easily like my Bakery style frostings – Vanilla and Chocolate frosting as well as Ermine frosting also called boiled icing or flour icing. This frosting is made with butter but also has flour inside it.
- **Cream Cheese based frosting**– made with cream cheese often with or without butter like my classic cream cheese made with butter which adds more stability and my no-butter cream cheese frosting when you want a more luxurious dessert type frosting.
- **Meringue buttercream** – made with the addition of whipped egg whites. Less sweet than the classic butter-based buttercream like my Swiss Meringue or Italian Meringue
- **Egg-based buttercream** – like this French buttercream and German buttercream made with egg yolks and whipped to make a light and fluffy frosting with the addition of butter.
- **Whipped Cream Frosting** – the lightest of them all is, of course, simple whipped cream. I shared 5 different methods to make whipped cream at home. As well as a whipped cream buttercream frosting.

# More Buttercream Recipes

- [Best Buttercream Frosting Recipe - Vanilla Buttercream](#)
- [Chocolate Buttercream Frosting](#)
- [Bakery Style Vanilla Frosting](#)
- [Bakery Style Chocolate Frosting](#)
- [Velvet American Buttercream Frosting](#)
- [Swiss Meringue Buttercream](#)
- [Italian Meringue Buttercream](#)
- [Meringue Buttercream From Meringue Powder](#)
- [Stiff Buttercream Frosting for piping buttercream flowers](#)
- [Cream Cheese Frosting](#)
- [No-Butter Cream Cheese Frosting](#)
- [Best Strawberry Buttercream Frosting](#)
- [Perfect Pink Champagne Buttercream](#)
- [Coffee Buttercream Frosting](#)
- [Eggnog Buttercream Frosting](#)
- [Caramel Buttercream](#)
- [Butterscotch Buttercream Frosting](#)
- [Rich Dark Nutella Buttercream Frosting](#)
- [Kahlua Buttercream Frosting](#)
- [One buttercream recipe - many variations](#)
- [Stabilized Whipped Cream \(5 methods\)](#)
- [Whipped Cream - 4 methods](#)
- [Classic Ganache](#) or [Cake Decorators Ganache](#)
- [White chocolate ganache](#) or [Cake Decorators White Chocolate ganache](#)



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# Layer cake recipes

- [Chocolate Birthday cake](#)
- [8-inch chocolate fudge cake](#)
- [Moist chocolate sheet cake](#)
- [8-inch Chocolate Pecan cake](#)
- [Coffee Chocolate cake](#)
- [Chocolate Fudge Cake](#)
- [Death by chocolate cake](#)
- [One bowl chocolate cake](#)
- [Chocolate ganache cake](#)
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- [Light and Fluffy Vanilla Cake](#)
- [Eggless Vanilla Cake Recipe](#)
- [Moist Vanilla Pound Cake](#)
- [Strawberry Cake Recipe](#)
- [Red Velvet Cake](#)
- [Best Orange Cake](#)
- [Zesty Lemon Cake](#)
- [Coconut Cake](#)
- [See all vanilla cakes](#)
- [or see all layer cakes](#)

# Fondant Recipes

- [Best Homemade Fondant Recipe](#)
- [Homemade Chocolate Marshmallow Fondant](#)
- [Homemade Vegetarian Fondant Recipe](#)
- [Perfect Homemade Black Fondant Recipe](#)
- [Best Homemade Marshmallow Fondant](#)
- [See all fondant recipes](#)

## How much buttercream do I need?

Round	Square	Layers	Filling	Frosting	Total
6-inch	5-inch	2	1.5 Cups	3 C	4.5 C
8-inch	6-inch	2	2 C	4 C	6 C
9-inch	7-inch	2	2.5 C	5 C	7.5 C
10-inch	8-inch	2	3 C	6 C	9 C
12-inch	10-inch	2	5 C	8 C	13 C
14-inch	12-inch	2	7 C	10 C	17 C
Sheet	9x13x2	1	2 C	5 C	12 C
Tube	9-inch	1		4 C	4 C
Cupcake		12		3 C	3 C

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