

# 12 Essential Buttercream Recipes

## Every Home Baker Needs

A complete guide to smooth, flavorful frostings  
tested, trusted, and totally irresistible.



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# Welcome, Sweet Baker!



There's nothing quite like homemade buttercream—the silky swirl on a cupcake, the perfect finish on a layer cake, or that little spoonful stolen straight from the mixing bowl (you know you do it too).

This book brings together 12 of my favorite buttercream recipes. They're easy to make, deeply flavorful, and versatile enough to go from birthday parties to wedding cakes. You'll find the classics like vanilla and chocolate, alongside bolder options like coffee, peanut butter, and citrus-infused frostings.

Each recipe comes with a simple method, my best tips, and ideas for what to pair it with.

Let's get frosting!

– Veena



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## Classic Vanilla Buttercream

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*The classic. Sweet, fluffy, and goes with absolutely everything.*

### Ingredients

- 1 cup (226g) unsalted butter, room temperature
- 4 cups (500g) powdered sugar, sifted
- 2–4 tbsp milk or cream
- 2 tsp vanilla extract
- Pinch of salt

### Directions

- Beat butter until light and creamy (2–3 minutes).
  - Gradually add powdered sugar, beating on low speed.
  - Add vanilla and salt.
  - Add milk a little at a time until you reach the desired consistency.
  - Beat on high for 1 minute to lighten the texture.
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- **Pro Tip:** Use clear vanilla extract for a whiter buttercream—especially great for wedding cakes.
  - **Pairs Well With:** Funfetti cake, vanilla cupcakes, sugar cookies.
  - **Storage:** Keeps in the fridge for 1 week or freezer for up to 3 months.





## Chocolate Buttercream

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*Rich, decadent, and oh-so-smooth.*

### Ingredients

- 1 cup (226g) unsalted butter, room temp
- ½ cup (45g) unsweetened cocoa powder
- 4 cups (500g) powdered sugar, sifted
- 2–4 tbsp milk or cream
- 2 tsp vanilla extract
- Pinch of salt

### Directions

- Cream butter and cocoa powder until smooth.
  - Gradually beat in powdered sugar.
  - Add vanilla and salt.
  - Add milk as needed until fluffy and spreadable.
  - Beat for 1 minute on high.
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- Pro Tip: Sift cocoa powder to avoid lumps, and use dark cocoa for a more intense flavor.
  - Pairs Well With: Chocolate cake, peanut butter cake, banana cupcakes.
  - Storage: 1 week refrigerated, 3 months frozen.





## Lemon Buttercream

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*Tangy, refreshing, and just sweet enough—this one's a crowd-pleaser*

### Ingredients

- 1 cup (226g) unsalted butter, room temp
- 4 cups (500g) powdered sugar, sifted
- 2–3 tbsp fresh lemon juice
- 1 tsp lemon zest
- 1 tsp lemon extract (optional for extra zing)
- Pinch of salt

### Directions

- Beat butter until pale and creamy.
- Slowly add powdered sugar, mixing on low.
- Add zest, juice, extract (if using), and salt.
- Beat until smooth and fluffy. Add more juice if needed for texture.

- **Pro Tip:** Use a microplane for ultra-fine lemon zest—it blends better.
- **Pairs Well With:** Lemon cake, raspberry cake, vanilla cupcakes.
- **Storage:** 1 week in fridge; freeze up to 3 months.





## Orange Buttercream

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*Fresh, bright, and lightly zesty—this buttercream adds sunshine to every bite.*

### Ingredients

- 1 cup (226g) unsalted butter, room temp
- 4 cups (500g) powdered sugar, sifted
- 2–3 tbsp fresh orange juice
- 1 tsp orange zest
- 1 tsp orange extract (optional for extra punch)
- Pinch of salt

### Directions

- Cream butter until smooth and fluffy.
- Add powdered sugar gradually while mixing on low.
- Add zest, juice, extract (if using), and salt.
- Mix until light and airy, adjusting juice for consistency.

- **Pro Tip:** For a bolder orange color, add a tiny drop of orange gel food coloring.
- **Pairs Well With:** Vanilla cake, chocolate cake, spice cake.
- **Storage:** Refrigerate up to 1 week; freeze up to 3 months.





## Strawberry Buttercream

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*Sweet, fruity, and naturally pink—perfect for spring bakes and birthday cakes.*

### Ingredients

- 1 cup (226g) unsalted butter, room temp
- 4 cups (500g) powdered sugar, sifted
- ¼ cup freeze-dried strawberry powder (or strawberry puree, reduced)
- 1–2 tbsp milk or cream (as needed)
- ½ tsp vanilla extract
- Pinch of salt

### Directions

- Cream butter until light and fluffy.
- Mix in powdered sugar a little at a time.
- Add strawberry powder, vanilla, salt.
- Mix until combined, adding milk as needed for spreadability.

- **Pro Tip:** For best color and flavor, use freeze-dried strawberries finely blended into powder.
- **Pairs Well With:** Vanilla cake, lemon cake, chocolate cupcakes.
- **Storage:** Refrigerate up to 5 days; freeze up to 2 months.





## Dulce de Leche Buttercream

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*Smooth, creamy, and caramelized perfection. A Latin-inspired buttercream favorite!*

### Ingredients

- 1 cup (226g) unsalted butter, room temp
- 3 cups (375g) powdered sugar, sifted
- ½ cup dulce de leche (store-bought or homemade)
- 1–2 tbsp milk or cream (if needed)
- Pinch of salt

### Directions

- Beat butter until pale and fluffy.
- Add powdered sugar gradually, mixing on low.
- Mix in the dulce de leche and salt.
- If needed, add milk 1 tbsp at a time for a smoother texture.
- Whip until light and airy.

- **Pro Tip:** Make it extra indulgent by swirling a bit of dulce into the frosting after mixing!
- **Pairs Well With:** Banana cake, vanilla cake, apple spice cake.
- **Storage:** 5 days in fridge, 3 months frozen.





## Caramel Buttercream

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*Sweet and buttery with a rich caramel note. Perfect for elegant cakes and cupcakes.*

### Ingredients

- 1 cup (226g) unsalted butter, room temp
- 4 cups (500g) powdered sugar, sifted
- ½ cup thick caramel sauce (cooled)
- 1–2 tbsp milk or cream (if needed)
- Pinch of salt

### Directions

- Beat butter until smooth.
- Add powdered sugar in batches, mixing on low.
- Mix in caramel and salt.
- Adjust consistency with milk if needed.
- Beat until creamy and fluffy.

- **Pro Tip:** Make sure your caramel sauce is fully cooled—or the buttercream may split!
- **Pairs Well With:** Chocolate cake, apple cake, spice cake.
- **Storage:** Fridge for 5 days; freeze up to 3 months.





## Butterscotch Buttercream

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*Warm, buttery, and nostalgic—like grandma’s candy dish turned into frosting.*

### Ingredients

- 1 cup (226g) unsalted butter, room temp
- 4 cups (500g) powdered sugar, sifted
- ½ cup butterscotch sauce (cooled)
- 1–2 tbsp milk or cream (as needed)
- Pinch of salt

### Directions

- Cream butter until light and fluffy.
- Slowly add powdered sugar.
- Add butterscotch sauce and salt.
- Mix until smooth. Add milk if needed for spreading.
- Whip until creamy.

- **Pro Tip:** Want a stronger flavor? Add a few drops of butterscotch extract.
- **Pairs Well With:** Brown butter cake, vanilla cake, toffee cupcakes.
- **Storage:** Keep chilled for 5 days, freeze for 2–3 months.





## Coffee Buttercream

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*Bold and smooth with a caffeine kick—perfect for grown-up cakes.*

### Ingredients

- 1 cup (226g) unsalted butter, room temp
- 4 cups (500g) powdered sugar, sifted
- 1 tbsp instant espresso powder
- 1 tbsp hot water
- 1–2 tbsp milk or cream
- Pinch of salt

### Directions

- Dissolve espresso powder in hot water; let cool.
  - Cream butter until pale and fluffy.
  - Gradually add powdered sugar.
  - Mix in espresso mixture, salt, and milk as needed.
  - Beat until smooth and fluffy.
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- **Pro Tip:** For stronger flavor, double the espresso—or add a dash of coffee extract.
  - **Pairs Well With:** Chocolate cake, vanilla cake, hazelnut cupcakes.
  - **Storage:** Fridge 5 days, freezer 2–3 months.





## Nutella Buttercream

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*Creamy, chocolatey, and nutty. Basically, the frosting version of happiness.*

### Ingredients

- 1 cup (226g) unsalted butter, room temp
- 4 cups (500g) powdered sugar, sifted
- ½ cup Nutella
- 1–2 tbsp milk or cream
- Pinch of salt

### Directions

- Beat butter until light and creamy.
- Mix in Nutella until smooth.
- Add powdered sugar gradually.
- Add milk and salt; beat until fluffy and pipeable.

- **Pro Tip:** Add a tiny pinch of cinnamon for a warm, bakery-style twist.
- **Pairs Well With:** Banana cake, chocolate cupcakes, hazelnut torte.
- **Storage:** 5 days in fridge, freeze up to 3 months.





## Peanut Butter Buttercream

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*Sweet, salty, and ultra-smooth. Think peanut butter cups in frosting form.*

### Ingredients

- ½ cup (113g) unsalted butter, room temp
- ½ cup (125g) creamy peanut butter (not natural)
- 3–4 cups (375–500g) powdered sugar, sifted
- 2–3 tbsp milk or cream
- ½ tsp vanilla extract
- Pinch of salt

### Directions

- Cream butter and peanut butter until smooth.
- Gradually add powdered sugar.
- Add vanilla, salt, and milk.
- Beat until fluffy and spreadable.

- **Pro Tip:** Use commercial peanut butter (like Jif or Skippy). Natural types can cause splitting.
- **Pairs Well With:** Chocolate cake, jam-filled cupcakes, brownies.
- **Storage:** 5 days chilled, 2 months frozen.





## Mocha Buttercream

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*Coffee + chocolate = magic. Rich, silky, and deeply flavorful.*

### Ingredients

- 1 cup (226g) unsalted butter, room temp
- ½ cup (45g) unsweetened cocoa powder
- 1 tbsp instant espresso powder
- 1 tbsp hot water
- 4 cups (500g) powdered sugar, sifted
- 1–2 tbsp milk or cream
- Pinch of salt

- **Pro Tip:** Add a splash of Kahlúa for grown-up flair!
- **Pairs Well With:** Chocolate cake, coffee cake, tiramisu cupcakes.
- **Storage:** Keeps 1 week in fridge, 3 months in freezer.

### Directions


- Dissolve espresso in hot water; set aside.
- Cream butter and cocoa powder until smooth.
- Add powdered sugar gradually.
- Mix in espresso, salt, and milk.
- Whip until light and fluffy.



# Thank you for reading!


I hope you enjoy these buttercream recipes as much as I've loved creating them over the years. Whether you're baking for a birthday, a wedding, or just a random Tuesday, there's a flavor here for every cake and every craving.

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