

# **BUTTERCREAM FROSTING**

4 cups of powdered sugar

1 cup of softened butter

2 teaspoons of vanilla extract

2 tablespoons of milk

1. Mix butter and vanilla on low.
2. Add powdered sugar in the mixer.
3. Keep mixer on low until the ingredients is well incorporated.
4. Turn the mixer to medium high.
5. Add milk and continue mixing

➤ Tips

- You can add any color of your choice before putting it on piping bag.



# **CARAMEL FROSTING**

2 cups of butter

3 tablespoons milk

½ cup brown sugar

1 teaspoon vanilla extract

1. Melt butter in saucepan on medium heat.
2. Mix the milk and brown sugar.
3. Boil for 1 minute.
4. Remove from heat, add in ½ cup powdered sugar. Mix well.
5. Cool the mixture slightly.
6. Add vanilla and another ½ cup powdered sugar. Mix it until well incorporated.

➤ Tips

- Add more milk if the mixture is too thick



# **CREAM CHEESE FROSTING**

500g Tatura cream cheese

½ cup condensed milk

¾ cup milk

1. Put all ingredients in mixer.
2. Start the mixer on low.
3. Keep mixing it for 1 minute.
4. Then, turn on to medium high.
5. Mix well.



# **CHOCOLATE FROSTING**

4 cups of coined dark chocolate

½ cup milk

¼ cup butter

1. Boil water in pot. Half full.
2. Put another smaller pot on top.
3. Add all ingredients in the small pot.
4. Stir the ingredients until its well incorporated.

➤ **Tips**

- Don't store the coined chocolate in fridge to make sure the topping look shining.
- You can replace small pot with glass bowl.

