

Russian Buttercream



CHEF NOTES

The tastiest creamiest easiest buttercream for cakes, cupcakes or just to spoon eat it. No need to buy packaged frosting and stabilized creams anymore. Russian buttercream is made with only 2 ingredients, but we suggest adding your choice flavoring for that special twist.

- Vanilla Extract for vanilla flavor
- Melted chocolate or cocoa for chocolate cream
- Almond Extract for that nutty goodness

All ingredients are available on our online shop or use your favorite products from your local grocer.

PREP TIME: 10MIN

TOTAL: 10MIN

CAL: 500



1 stick of butter
(200 grams)



1 can of sweetened
condensed milk (390 grams)

CHOICE OF:



1 tsp vanilla extract



150gr dark chocolate



50 gr cocoa powder
unsweetened

INSTRUCTIONS

STEP 1:

Whip butter until light and fluffy scraping the side of the bowl as you mix (works better if the butter isn't frozen but slightly chilled).

STEP 3:

Add your choice of flavoring vanilla extract, almond extract, or even double boiler melted chocolate and whip some more until it all comes together.



STEP 2:

Slowly whip in sweetened condensed milk until thoroughly mixed



<https://www.themarketbyrosewood.com/>



info@themarketbyrosewood.com



The Market by Rosewood



(+976) 9404-0561



Seoul Street 12/5, Behind MGC Office Building
Ulaanbaatar, Mongolia