

Buttercream recipe

250g of solite
1 teaspoon of vanilla flavour
2 tablespoons of water
500g of pure icing sugar
1 tablespoon meringue powder

In a large bowl mix solite, flavour, water and meringue powder for 1 minute. Add well sifted icing sugar and mix for another minute. Keep in airtight container

Tip: Place a damp tea towel over the bowl while mixing in icing sugar to prevent getting icing sugar all over the kitchen