



## THE ONLY BUTTERCREAM YOU'LL EVER NEED



### The Only Buttercream You'll Ever Need

This buttercream is dangerously smooth, perfectly pipeable, and tastes like sweet vanilla magic. It's the frosting equivalent of finding an extra cookie in the cookie jar when you thought they were all gone.

#### Ingredients:

- 1/8 teaspoon salt
- 1 cup butter, room temperature (226g)
- 2 teaspoons vanilla extract
- 4-6 cups powdered sugar (480-720g)
- 2-4 tablespoons milk or heavy cream (as needed for consistency) (30-60ml)

#### Instructions:

1. Whip it.  
Toss the butter and salt into a mixing bowl and beat it for 2-3 minutes until it's super light and fluffy. The more air you whip in, the better the texture!
2. Flavor explosion.  
Add the vanilla and mix until combined.
3. Sugar time!  
Slowly mix in 4 cups (480g) of powdered sugar, one cup at a time. Scrape down the sides and keep going until it's fully combined.
4. Find your sweet spot.  
If it's too thick, add a little milk or heavy cream, 1 tablespoon (15ml) at a time. If you want it sweeter, add more powdered sugar. You're in control here!
5. Final whip.  
Beat for 2-3 more minutes to get that dreamy, fluffy, cloud-like texture. Now go forth and frost everything!

This buttercream is perfect for piping, spreading, or, you know...eating straight from the bowl. No judgment.

### How to Get Bold, Beautiful Colors with Chefmaster Natural Food Coloring

So you want deep, rich buttercream colors without using a whole bottle of food coloring? SAME. Chefmaster Natural food colors are gorgeous, but they need a little extra love to reach their full potential. Luckily, I've got two easy tricks to make that magic happen!

#### Option 1: The Waiting Game (a.k.a. the easiest method ever)

Mix your buttercream and food coloring together, then cover it and let it sit overnight. That's it. The color will naturally deepen over time—no extra effort required!

#### Option 2: The Heat and Chill Trick (sounds weird, but trust me!)

1. Mix your buttercream and food coloring together like normal.
2. Pop it in the microwave for just a few seconds—only until it's slightly melty. (You're not making soup here!)
3. Stir it all together, then chill until it's firm again.
4. Whip it back up to a fluffy, smooth consistency.

#### Want the deepest, most saturated color?

Use both of these tricks together! Let your buttercream sit overnight and then give it the ol' melt and chill. You'll get bold, vibrant colors with way less food coloring!

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