

Coffee Buttercream

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This icing goes beautifully well with our chocolate cake or with the fairy cakes. If you're making a layer cake, ice the top of each cake and place the cakes on top of each other and then ice the top and the sides of the cake. If icing cupcakes, use a piping bag to ice a pattern onto each cake.

Ingredients:

350g icing sugar
2 tbsp. cocoa powder
2 tbsp. strong filter coffee
150g butter

Directions:

1. Beat everything together until smooth. Once smooth, use it to ice cakes.
2. Make sure that the cakes are completely cool before icing them.

Author: Laura Young