TYPES OF BUTTERCREAM & ESSENTIAL TIPS

Buttercream impacts the flavours of your baked dessert to a large extent due to its rich and creamy texture. Let's look at buttercream from various parts of the world.

American Buttercream

Texture: Thick

Uses: Piping & Decorating Plain Cakes

Tips To Enhance: Whip mascarpone cheese with butter for the lighter version

Swiss Meringue Buttercream

Texture: Silky Smooth

Uses: Topping & Filling Cupcakes or Macarons

Tips To Enhance: Always ensure that eggs and butter are at room temperature for a smoother finish

Italian Meringue Buttercream

Texture: Light

Uses: Filling, Icing, & Decorating Cakes

Tips To Enhance: For fluffy texture, add butter only when the meringue is cold

French Buttercream

Texture: Creamy & Smooth

Uses: Decorating Cakes

Tips To Enhance: Avoid caramelization and crystallization of sugar by dissolving it on medium-low flame

German Buttercream

Texture: Soft, Smooth & Buttery

Uses: Filling & Topping Cupcakes

Tips To Enhance: Achieve velvety finish by straining the custard mixture

Russian Buttercream

Texture: Light

Uses: Filling Layers Of Cakes

Tips To Enhance: Achieve the perfect texture by gradually adding condensed milk to the butter

Korean Buttercream

Texture: Glossy & Transparent

Uses: Piping Intricate Designs

Tips To Enhance: For denser frosting, place butter and meringue in the freezer for 10 minutes

Bake With Pillsbury

#DoughYouKnow: The first buttercream frosting was whipped in Germany in 1915.