Vanilla buttercream

NZBK-084 · Bakery Foundations · About 550 g

INGREDIENTS

180 g unsalted butter

350 g icing sugar

20 mL milk

6 mL vanilla



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Beat soft butter until smooth.
2. Beat in sifted icing sugar in stages.
3. Add vanilla and milk gradually to piping consistency.
4. Store according to the food control plan.

ALLERGEN CHECK

Milk

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-084-vanilla-buttercream