

Get your Bake On: Rainbow Swirl Buttercream Icing

Here's a little 'How to' YouTube vid I made showing how to make, and pipe, rainbow coloured buttercream swirls.



This icing technique is a really easy way of creating an eyecatching topping for celebration cakes and cupcakes. It's so easy, even I managed it – and that's saying something!

Piping is not my strong point!

I don't include the basic vanilla buttercream icing recipe in my video because everyone has their own way of making it, but my go to recipe (which makes enough buttercream to top about 16 cupcakes or fill and crumb coat a celebration cake) is;

2 tsp – Vanilla extract

500g – Sifted Icing Sugar

160g – Unsalted, softened butter

20ml – Milk

You can adapt the recipe to use any colours you wish and I always use gel colours rather than liquid ones because the colour is more vibrant and it doesn't change the consistency of the icing.

Happy Baking!