Coffee Buttercream

Ingredients:

1 cup butter, at room temperature

4 cups powdered sugar, sifted

1 tablespoon instant coffee, adjusted to your preference

15ml hot water (more or less depending on how strong you what the coffee flavour)

2 tablespoons heavy cream

1. Beat the butter for 5 minutes with your mixer until light and fluffy.
2. Sieve the powdered sugar and add half to the butter. Beat for another 5 minutes. Add the remaining powdered sugar and beat for 3 more minutes.
3. Mix instant coffee with hot water in a small bowl. Add coffee mixture into the frosting with the heavy cream and beat for another 3 minutes.
4. Store in the fridge for up to 7 days. Let it come to room temperature and mix before using.