

Recipe

White Chocolate Biscuit Cake Part 2

Size

6"

INGREDIENTS:

Buttercream:

454g butter (1lb)

1000g icing sugar

1 tsp vanilla

DIRECTIONS:

- Check the previous video for recipe to get to this point.
- While the cake is chilling in the fridge, you can prepare your buttercream.
- I have used the standard buttercream recipe as in previous tutorial.
- I used this quantity here, and had a little leftover
- You will need a tall scraper & turntable to make life easier for you.



Notes

Add water to loosen buttercream if needed!