

Wood Sorrel & Buttercream Icing

Ingredients :

- *Four hundred grams icing sugar*
- *Two hundred grams butter*
- *A couple of handfuls of wood sorrel*
- *Two table spoons of milk*

Method:

1. In a large bowl stir the butter until soft and light.
2. Add half of the sugar and stir until fully mixed in.
3. Finely chop and dice the wood sorrel.
4. In to the mixture add the remaining sugar, milk

and wood sorrel and stir vigorously until light and fluffy.

5. Either spread ruggedly with whatever's to hand or use a piping bag to pipe the mixture on top of your cake.

