Irish Cream Buttercream

From the teas.co.uk wiki

An Irish cream latte sachet has more than one use: instead of drinking it, whisk it into a little milk and beat it through a proper buttercream. You get all that Irish cream flavour with no alcohol, in an icing that pipes beautifully onto cupcakes or sandwiches a cake together. The usual rules of good buttercream apply: have the butter properly soft, sift the icing sugar, and beat it long enough to go pale and light.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Irish Cream Buttercream recipe. Canonical: https://teas.co.uk/recipes/coffee/irish-cream-buttercream/*

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