

Icing Recipes

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Buttercream recipe One

1 pound unsalted butter, room temperature
½ pound vegetable shortening or hi-ratio shortening
1/3 ounce vanilla
3 lbs fine 10X confectioners' sugar
4 1/2 oz water, or evaporated milk
1 ounce meringue powder (or egg white)
1 tsp salt

Buttercream recipe Two

½ cup solid vegetable shortening
½ cup butter or margarine
1 tsp vanilla
4 cups sifted confectioner's sugar
1 Tbl. milk

Technique for mixing buttercream: (buttercreams stay soft and are used for icing cakes and flowers and figure piping.)

Cream shortenings/fats, then slowly add dry ingredients, then slowly add liquids. Adjust liquids to desired consistency.

Royal Icing Recipe

Royal icing gets hard and is used for decorating cookies and building gingerbread houses or wedding cake string work.

12 oz water
4 oz meringue powder
3 pounds 12 oz powdered sugar
½ oz cream of tartar

Technique for mixing Royal Icing

Place water in clean grease free bowl, add all dry ingredients.

Paddle mix until fluffy or desired consistency.

(May substitute 12 oz of egg whites for water and meringue powder)