

## **Buttercream Icing Recipe I**

(My favorite version for decorating)

Makes about 3 ½ pounds



### **Ingredients:**

2 sticks butter, room temperature  
2 cups Crisco shortening  
1 teaspoon butter flavoring (Wilton's makes the best flavored version)  
1 teaspoon pure vanilla extract (I use Wilton's Clear Vanilla)  
1/2 teaspoon almond extract  
2 pounds powdered (confectioners) cane sugar  
1/2 teaspoon salt  
1 tablespoon meringue powder (optional but the texture will be smoother)\*  
Water as necessary (I usually add about 2 tablespoons but you may need more or less depending on the humidity in your neighborhood)

### **Instructions:**

1. In the mixer, mix butter, Crisco shortening, and salt together to incorporate, about 5 minutes on low.
2. Add almond, butter and vanilla extracts. Mix together well. Add about 1 pound of powdered sugar and the meringue powder and mix.
3. Add 1/2 cup of powdered sugar at a time and mix until you get the consistency you want.
4. Add a little milk, a teaspoon at a time, if necessary to thin the frosting. Blend well on low for several minutes.
5. Use immediately or cover and refrigerate. NOTE: Buttercream Icing will last for weeks as long as it is well sealed.

**This icing is used for icing cakes and cookies as well as for borders and art work on cakes. It also makes a good tasting filling between layers of the cake and under a Fondant Icing.**

**You can make roses, but the drying time is 3 or more days depending on the humidity.**

## **Buttercream Icing Recipe II - Holds up in humidity better – Faux Fondant**



### **Ingredients:**

4 pounds powdered (confectioners') sugar  
2 cups Crisco shortening  
1/3 cup powdered milk mixed with enough water to make 1 cup  
1/2 teaspoon clear vanilla  
1/2 teaspoon salt  
1/2 teaspoon clear butter flavor  
1/2 teaspoon almond extract  
1/2 teaspoon Crème Royale or crème bouquet, optional  
1/2 cup corn starch

### **Instructions:**

1. Into the mixer bowl, place the Crisco shortening and cream until fluffy.
2. Combine the water and the powdered milk in a small bowl; add the butter extract, almond extract, and crème royale or crème bouquet, and salt.
3. Add the powdered sugar mixture to the creamed shortening in the mixer bowl and mix. Add 1/2 cup cornstarch and beat well on low for about 15 minutes.
4. NOTE: This buttercream icing can be kept out of the refrigerator for around 2 weeks, I'd say. I usually use it so fast that I hardly ever get it in the refrigerator unless I am preparing large batches. It can also be frozen. The cornstarch helps humidity as well as helping to cut the sweetness. Play with it and use whatever flavorings you like.
5. This icing needs to be made ahead of time. As it sets up it gets firmer. When ready to use, just rewhip on low and you get a smooth, non-airy buttercream icing. I like this recipe better than Wilton's buttercream because it tastes less sweet and uses half the amount of Crisco shortening.

### **Chocolate Buttercream Icing Recipe:**

I just add Hershey's cocoa/any cocoa would work and some extra hot water to the buttercream icing. If you want a darker brown color, you can also add a little brown food coloring.

