



Buttercream Icing

A wonderful Buttercream Icing according to the Wilton recipe, for beautiful white buttercream cakes, which you can enrich with flavourings and colourings.

Boodschappenlijstje



FunCakes Icing Sugar 900 g

F10545
€5.49



FunCakes Flavour Paste Zesty
Strawberry 120 g

F56215
€5.89



Wilton Meringue Powder 120 g

04-0-0511
€10.99



Crisco Shortening 450g

23913
€10.45



Ingredients

- 450 g FunCakes Icing Sugar
- 1 tsp FunCakes Flavour Paste of your choice
- 1 tbsp Wilton Meringue Powder
- 190 g Crisco Shortening
- 7-8 tsp water

Tools

- Mixing bowl
- Mixer

Step 1: Make a mixture

In a bowl, combine the Crisco Shortening, water, and FunCakes Flavour Paste. Mix on low speed until smooth and lump-free.

Step 2: Make the icing

Add the Wilton Meringue Powder and FunCakes Icing Sugar all at once. Mix on low speed for 3-4 minutes. This should result in stiff icing.

Step 3: Get started

You can use this icing to pipe flowers and other decorations. Want to use it to cover a cake? Thin it down with a bit of extra water. To fill and cover a round 20 cm cake, you'll need two batches of this icing.

Step 4: Decorate with this Buttercream Icing!