



"Bake what you love and love what you bake" established 2005

Phone (631) 543 8608

www.bakingcoach.com

Cell: 631 885 - 4683

BUTTERCREAM FROSTING

Prep time: 20 minutes

Servings: 24 cupcakes

Here's What You Need:

16 oz. (4 sticks) unsalted butter or vegetable shortening

2 lbs. confectionary sugar (divided) Remove 2 cups.

1 teaspoon vanilla extract

1 to 3 teaspoons water

Here's How You Do It:

Mix together butter and shortening until well blended – Slowly add confectionary sugar all but 2 cups that was removed, until combined. Add vanilla and water mix at high speed until fluffy.

BUTTERCREAM FUN DOUGH

SCOOP THE DESIRED AMOUNT OF BUTTERCREAM YOU WISH TO FORM INTO A DOUGH. ADD IN POWERED SUGAR A TABLESPOON AT A TIME UNTIL YOU REACH A DOUGH CONSISTANCEY. ADD A DROP OR TWO OF FOOD COLORING AND SHAPE DOUGH INTO DIFFERENT ORAMENTS FOR YOUR CUPCAKES.