

#492 Cake Decorating

This recipe works great to decorate cakes. It works better than the one in the 4-H Cake Decorating Book. You can try it and use it for judging if you want.

Subject: Buttercream Icing recipe

Ingredients:

- 2 cups of White/ plain vegetable shortening such as crisco
- 2 teaspoons of flavorings such as vanilla, almond, or butter
- 14-16 teaspoons of Water
- 2 tablespoons of Meringue powder (found in Walmart cake section)
- One 2lb. Bag Confectioners' sugar (dominos brand is pre sifted)

Instructions:

- 1- cream together shortening, flavors, and water
- 2- sift Confectioners' sugar And add to it the Meringue powder and creamed ingredients from above
- 3- mix on low until everything is incorporated
- 4- turn mixer up on a medium to high speed to get out any clumps. Do this for 2 min. To fluff the icing

Tip: The recipe above makes a stiff icing which would be used when making roses. To create a medium icing that is best for lighter decorations such as stars or flowers that lay flat add 5 teaspoons of water to above recipe. For thin icing that is used for writing, printing, leaves, and icing the cake itself add 10 teaspoons to the stiff recipe above (if you are changing a medium icing into a thin icing only add 5 teaspoons for a thin consistency)

