



February 21, 2015

Buttercream Basics

You will Need:

- 6 inch cake board
- box or carrier to take it home
- offset spatula
- icing smoother
- turning table
- Optional Items:
- icing scraper
- buttercream icing (thin consistency) to cover 6inch 2 layer cake (See Recipe Below)

****Cakes will be supplied!***

Icing Recipe: Wilton Class Buttercream

Ingredients:

1 cup solid vegetable shortening
1 teaspoon Wilton Flavor (vanilla, almond or butter)
4-5 teaspoons water
1 lb. confectioners' sugar
1 tablespoon Meringue Powder
pinch of salt (optional)

Directions:

Cream shortening, flavoring and water. Add dry ingredients and mix on medium speed until all ingredients have been thoroughly mixed together. Blend an additional minute or so, until creamy.