



March 21, 2015

Piping Borders and Buttercream Flowers!

You will Need:

- 1 recipe of buttercream icing (3/4 medium consistency and 1/4 thin consistency and whatever color)
 - tips 3, 21, and 104
 - spatula
 - practice board (any surface that can be piped on and wiped off)
 - small round cake pan
 - 6 cupcakes
 - container to take stuff home
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Icing Recipe: Wilton Class Buttercream

Ingredients:

1 cup solid vegetable shortening
1 teaspoon Wilton Flavor (vanilla, almond or butter)
4-5 teaspoons water (adjust to get the right consistency)
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.