

# Buttercream Icing

Buttercream icing is a popular, fluffy, sweet icing, which is perfect for decorating. It will crust on the outside, but remain creamy on the inside.

## Premade Buttercream Icing

Country Kitchen sells buttercream icing that is ready to use. For best results, mix buttercream icing on low speed for a few minutes to make smooth before icing the cake. It is wonderful tasting and comes in several convenient sizes for projects of all sizes.

14 ounce tub equals slightly less than 2 cups

3½ pound tub equals 7 cups

8 pound tub equals 16 cups

25 pound tub equals 50 cups

## Buttercream Icing from Scratch

5 tablespoons water

1/2 cup vegetable shortening or high ratio shortening

1 teaspoon vanilla

1/4 teaspoon butter flavor

1/2 teaspoon almond flavor

1/2 teaspoon salt

1 pound confectionary sugar (sifted if lumpy)

Makes approximately 4 cups. Combine all ingredients and beat on medium speed until well blended, about 10 minutes. Blend several minutes on low speed. Do not whip on medium or high speed after the ingredients have blended as it may cause air to be incorporated into the icing and cause bubbles. The consistency of buttercream may be varied depending on the application. Stiff buttercream is best for piping flowers. Thinned buttercream is used to give a cake a crumb coat.

## Chocolate Buttercream

For the recipe above add approximately 1 cup of unsweetened cocoa powder to finished buttercream icing. Cocoa powder may thicken icing. Just add water to achieve optimum consistency.

When using premade buttercream icing use 1/2 cup cocoa powder for 15 ounce container, 1¾ cup cocoa powder for 3½ pound tub, 4 cups of cocoa powder for the 8 pound tub and 12½ cups cocoa for the 25 pound tub. An alternative method is to add Callebaut Semisweet Chocolate and whipping cream to premade icing. Melt chocolate and whipping cream in microwave safe bowl in 40 second intervals until completely fluid and combined. Add to buttercream icing. Let icing set at room temperature for 30 minutes to allow icing to firm up. For 14 ounce tub use 8 ounces chocolate and 1/2 cup whipping cream. For 3½ pound tub use 1 pound chocolate and 1 cup whipping cream. For 8 pound tub use 2 pounds chocolate and 2 cups whipping cream. For 25 pound tub use 8½ pounds chocolate and 8½ cups whipping cream. Premade chocolate flavored icing is also available.

## Adding Flavors

The basic buttercream recipe can be modified to create a variety of flavors. Extracts are an excellent option to add flavor. Substitute the almond flavoring in the recipe above with a wide variety of options including raspberry, peppermint, lemon, rum, coconut and coffee. Add to taste. For a bright white icing be sure to use clear flavorings.

## Coloring

For best results use food color pastes or gels. Buttercream may darken after an hour or two. Mix the icing with food color several hours before decorating to see how the color intensifies. Use a small amount of color for light colors. Add white if the color becomes too intense. Dark colors require quite a bit of food color and may cause the icing to become bitter. Ready to use buttercream comes in many colors including black, blue, red, orange, purple, pink, green, and lilac.

## Storing

Iced cakes, cupcakes and cookies may be kept at room temperature up to four days. Extremely warm temperatures may cause the icing to melt. Refrigerating iced items may cause condensation and make colors bleed. Any unused icing should be kept in a covered bowl or tub to prevent it from drying out. The icing may be rewhipped on low speed. Homemade buttercream keeps up to 6 weeks refrigerated. Premade buttercream lasts 12 months.



## Icing Amounts

Different recipes of buttercream icing yield different amounts, however, the general accepted rule is about 7 cups of icing for each recipe using 2 pounds of powdered sugar. Petal cakes require slightly more icing than round cakes of the same size, while heart cakes require slightly less.

### Cake

Round Cake		Square Cake		Sheet Cake	
Size	Amount of Icing	Size	Amount of Icing	Size	Amount of Icing
6"	2 cups	6"	3 cups	9 x 13"	3½ cups
7"	2½ cups	7"	3¾ cups	11 x 15"	4 cups
8"	3½ cups	8"	4 cups	12 x 16"	4½ cups
9"	4 cups	9"	4¾ cups	12 x 18"	5 cups
10"	4½ cups	10"	5½ cups		
12"	5½ cups	12"	7 cups		
13"	6¼ cups	14"	8¾ cups		
14"	6¾ cups	16"	10¾ cups		
16"	8¼ cups	18"	12½ cups		
18"	10 cups				

### Cupcakes

Size	Icing for 1 Cake Mix with Tip	Icing per Cupcake Piped On with Tip	Icing for 1 Cake Mix Spread On	Icing per Cupcake Spread On
Mini	30 oz.	1 Tbsp	19.9 oz.	2/3 Tbsp
Standard	48 oz.	3 Tbsp	24 oz.	2 Tbsp
Jumbo	24 oz.	4 Tbsp	19.2 oz.	3 Tbsp
Giant	10.6 oz.	4½ Tbsp	10.6 oz.	3½ Tbsp

### Cookies

Size	Approximate Icing Amount per Cookie	Approximate Icing per Dozen Cookies
3"	2 - 2½ tsp	1/2 cup - 5/8 cup
4"	1 - 1½ Tbsp	3/4 cup - 1⅛ cup

One 3½ pound container of premade or 7 cups of homemade buttercream icing will ice approximately 145, 3" and 90, 4" cookies.