

Icing Recipes

Icings made from scratch are always delicious. Below are recipes for several of the most popular types of icing.

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. See "Buttercream Icing" handout for more information on buttercream.

Buttercream Icing Recipe

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.

ROYAL ICING

Royal Icing is a stiff icing that is excellent for display cakes, pre-made flowers, string work, and putting a gingerbread house together. It is also used for making flow icing for covering cookies. Not for icing a cake that will be eaten.

Royal Icing Recipe

8 cups powdered sugar, sifted
4 Tablespoons meringue powder
1 Tablespoon gum arabic
1/2 teaspoon cream of tartar
2/3 cup water

In small mixing bowl, combine water, meringue powder, and cream of tartar; beat until stiff peaks form. In separate bowl, combine powdered sugar and gum arabic; mix thoroughly, then add to meringue. Beat on low, then medium speed until stiff peaks form.

Run Sugar Icing

To make run sugar icing, prepare royal icing using the above recipe. Add small amounts of water until the desired consistency is reached.

CREAM CHEESE ICING

Use cream cheese icing on cupcakes, cookies, sweet rolls, and more. Cream cheese icing tastes especially great with carrot and spice cakes. The iced cake must be refrigerated. You can make basic borders and write with cream cheese icing.

Cream Cheese Icing Recipe

1/2 cup butter (1 stick)
8 oz. package cream cheese, softened
1 lb. powdered sugar
1 tablespoon milk

In mixing bowl cream butter and cream cheese together until smooth. Add sugar and milk. Beat on high speed until smooth. (30 seconds to 1 minute) Thin to ice cake smooth; use full strength for piping.

