

DECORATOR ICING OR “BUTTER CREAM” ICING

- 1 ½ cups SWEETEX (For best results) (Use can use Crisco but it is grainy now)**
¼ teaspoon salt
1 teaspoon meringue powder (only available in Cake Supply Stores)
2 pounds of sifted powdered sugar
½ cup milk or water (add more or less liquid as needed for proper consistency)
1 teaspoon vanilla or other flavoring (Recommend Creme Bouquet)

1. Mix the Sweetex (or Crisco), salt and meringue powder with electric mixer to blend. (Turn on for about 30 seconds then turn it off.)
2. Add the milk in the bowl then add the powdered sugar and blend by hand with a spatula until the sugar is absorbed into the liquid.
3. Put bowl back on the mixer and beat on medium speed for 2-5 minutes until smooth and a little fluffy. (The time will vary depending on the power of your mixer. A heavy duty mixer, like a KitchenAid will only require 2 minutes, a hand mixer will required 5 or more. But be careful you don't over-beat or you will get too many air bubbles.)
4. If the mixture is too stiff and you can tell the mixer is straining, don't be afraid to add more liquid to obtain the right consistency. If you have already made it too runny, add more powdered sugar.
5. For CHOCOLATE – ADD 1 CUP DRY COCOA (DUTCH-PROCESSED IS BEST). It will stiffen so you need to add more liquid to get desired consistency.

HINTS:

1. You should always add a little salt because it actually helps cut the sweetness.
2. Meringue powder can only be obtained at cake supply shops, not available at the grocery store.
3. You can leave meringue powder out but makes the icing lighter and fluffier and helps flowers hold their shape when you pipe them.
4. Always use Sweetex or Crisco shortening, it has more emulsifiers so it blends better and will not give you that “greasy” taste on the roof of your mouth. Sweetex works better than Crisco now. Store brands do not taste as good at all.
5. Always buy the 2 pounds plastic bags of powdered sugar and you don't have to sift it.
6. If you want to substitute butter in the recipe, use 1 cup of white shortening and ½ cup butter. (Butter flavor Crisco is too soft and makes the entire batch of frosting very yellow.)

TRANSPORTATION:

1. Assemble your cake on a plate, cardboard covered with foil, or whatever you wish. Keep in mind that glass plates are dangerous and heavy to carry to class.
2. Put your cake in a cardboard cake box or plastic cake box if possible. Don't cover with plastic wrap or foil directly on the icing.
3. Place the cake on a flat part of the car (the floor or trunk area), NEVER, NEVER THE SEAT OF THE CAR
4. Put the cake on a folded beach towel, blanket or better yet, the non-skid rubber matting you can buy at the store. (Grocery stores or Target carry this.)

NOTE: NEVER MIX FRUIT FILLING, JAM, FRESH FRUIT OR ANYTHING ELSE WITH BUTTERCREAM ICING. IT WILL TURN INTO A SLIMY MESS. FILLING SHOULD ONLY BE MIXED WITH PASTRY PRIDE OR OTHER NON-DAIRY WHIPPED TOPPING. ALSO NOT A GOOD IDEA TO USE JELLO GELATIN FOR FILLING.