



Vanilla Decorator Buttercream

This is slightly less sweet (only 1:1 fat to sugar instead of 1:2), crusts a little for smoothing and repairs well. It's also pretty white for something that has so much butter. My favorite thing is that this is the absolute limit of what my mixer can hold at one time -- it's 2 1/2 times a regular recipe. Freezes and thaws beautifully without having to re-beat. Meringue powder and/or cornstarch can be added for warm weather -- but for hot weather I usually switch to "Snow White Buttercream" (no butter).

- 1 1/2 sticks margarine (Parkay seems to be lightest in color), slightly softened
- 1 1/2 sticks butter (I use salted, though unsalted seems to be a little lighter in color), slightly softened
- 12 oz (1 1/2 cups) white shortening (Crisco or Safeway brand)
- 1 tsp clear vanilla
- 1/2 tsp popcorn salt (finer grain than table salt -- omit if using salted butter)
- 2.25 lbs powdered sugar, divided (can be made with only 2 lbs in mild weather)

1. In large mixer bowl with beater attachment combine butter, margarine, shortening, vanilla and salt. Beat for a minute to loosen.
2. Add 1 1/4 lbs of sugar all at once. Beat and scrape sides until mixture is smooth and lump-free.
3. Add remaining sugar all at once. Beat and scrape sides on medium speed for about 2 minutes. If mixture is too stiff (i.e. mixer makes a noise) add a little vanilla coffee creamer or milk and beat again. If mixture is too loose, add a cup of sugar and beat again.
4. To prevent large bubbles in icing stir with a spatula for a few minutes by hand -- or put into ziploc bag and let rest for a few minutes. Cut a hole in bottom corner of ziploc and squeeze into your decorating bag or directly onto cake -- squeezing through the ziploc eliminates almost all air bubbles.

Chocolate fudge decorator icing:

- 1 lb margarine
- 1/2 lb butter
- 1 tsp real vanilla
- 1/2 tsp popcorn salt (if not using salted butter)
- 1 c. cocoa powder
- 1 1/2 lbs pwdr sugar

Same directions as above: mix fats and flavorings and cocoa powder together until smooth. Add 1/2 of the sugar and beat until very smooth. Add remaining sugar and beat 2 minutes, scraping bowl occasionally.