



## *Laurie's Much Less Sweet "Whipped" Icing*

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*Version: 11/08/2010*

*Notes:* This icing is almost pure white, is very soft and easy to smooth (similar to Pastry Pride or other whipped icings), quick to prepare and is much less sweet than other buttercreams. It should not be used in very warm weather as it does not contain enough sugar to keep stable. Does not take dark colors or airbrush well. Use other types of buttercream for decorations if deep colors or stiffer icing is desired.

### **Ingredients & Directions:**

Using completely grease-free tools sprinkle **6 Tbsp Meringue Powder** (may need 7 or 8 tbsps when using Wilton brand) over **1 cup warm water** in mixing bowl and beat to a soft peak with paddle on high speed. With mixer running add **1 cup superfine granulated sugar** ("baker's sugar" or "caster sugar") gradually and continue to beat to a stiff peak. Add **1/2 cup room temp margarine (one stick), 1/2 cup room temp butter (one stick), and 2 cups Crisco or hi-ratio shortening (16 oz.)** a little at a time, beating to incorporate after each addition\*. Add **2 tsp vanilla extract, 1 tsp butter flavoring, and 1 tsp your choice of flavoring** (optional) – I use almond extract. Beat on low speed 2 minutes to smooth air bubbles. Best when used immediately. Icing may be frozen, thawed and re-beaten, but consistency may not smooth out nicely. Ideally, cakes should be chilled before transport and brought to room temperature to enjoy.

\* Butter/Margarine may be increased to 1 cup of each (total of 2 cups butter/marg and 2 cups short)  
Combination of Crisco, butter and margarine can be changed – all Crisco or all butter may be used (for whiter color/warm weather use Crisco/hi-ratio only plus a little extra butter flavor/salt)

**Yield: approx.. 8 cups.**