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## Laurie's Silky Smooth Buttercream Icing

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*Notes:* This icing is moderately sweet (somewhere between standard buttercream and Italian Meringue icing). It has a smooth, shiny texture that hardens when refrigerated. At room temperature it is soft, but not runny. Suitable for all medium-consistency applications, strings/writing and roses if piped quickly. If stiffer flowers are desired a little extra powdered sugar may be added *after* icing recipe is completed. The more sugar that is added the brighter colors will be. Unsuitable for airbrushing unless extra sugar is added (colors fade into icing).

### Ingredients:

1/2 cup pasteurized egg whites

2 lbs (approx. 8 cups) powdered sugar, divided. To create chocolate icing up to 1/4 of the powdered sugar can be replaced with cocoa powder.

2 tsp clear vanilla (or 4 tsp clear vanilla for whiter icing)

2 tsp pure vanilla extract or extra-strong coffee or extra-strength liquor (simmer on low heat until reduced by half); cool before use.

To create other flavors reduce or omit vanilla. Flavorings should not exceed 4 tsp.

### Cool weather recipe (slightly yellow):

1 1/2 pounds unsalted butter PLUS 8 oz. (1 cup) Crisco shortening

### Warm weather or whiter icing:

1 1/2 tsp butter flavoring

1/2 tsp salt (popcorn salt preferred)

1 1/2 pounds Hi Ratio shortening (3 cups) (Crisco OK, Hi-ratio preferred for warm weather)

PLUS 2 sticks (8 oz.) unsalted butter, room temp.

### OR

Any combination of "fat" to equal 2 pounds. If using salted butter omit salt and some of butter flavor. If using all shortening add more salt and butter flavor.

### Instructions:

In a large mixing bowl combine **1 lb, 6 oz. (approx. 5 1/2 cups)** powdered sugar, salt and egg whites. With stand mixers use wire whip attachment. Beat on high for 5 to 10 minutes until a light, smooth royal icing is formed. Slowly add softened butter and shortening quickly, two tablespoons at a time until combined. Add **remaining powdered sugar (2 1/2 cups)** and beat to combine. Add flavorings and beat at high speed an additional 5 to 10 minutes to reach full volume.

Fill, crumbeoat and ice cake immediately. For optimal smoothness cake can be re-smoothed after refrigerating at least 30 minutes. Or, chill in refrigerator after applying crumbeoat. When applying the

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final coat of icing it will harden quickly so you can do the final smoothing in one step. When decorating refrigerated cakes they must be returned to fridge to set up before finally being brought to room temperature – otherwise condensation will cause icing to crack and/or slough off of cake. Do not use more than ¼ of filling or it will squish out the sides of the cake at room temp (instead, torte cake into more thin layers and add very thin layers of filling).

**Notes:** All-butter icings crack when brought to room temp too quickly or when they're on flexible boards/bases. Shortening has been added to this icing recipe to reduce the chances of this. However, care should still be taken with this icing when removing cake from refrigerator and transporting. Icing tastes best after reaching room temperature, so plan your trip and your display accordingly. Recommended in weather where temperatures for driving and display do not exceed 80 degrees.

To stiffen for roses or darker colors: Add as much sugar as needed for stiff consistency. Use immediately.

Yield: 6 to 8 Cups

Store in refrigerator or freezer. Bring to room temperature and re-beat to re-use.

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