



Buttercream Icing

A wonderful Buttercream Icing according to the Wilton recipe, for beautiful white buttercream cakes, which you can enrich with flavourings and colourings.

Boodschappenlijstje



FunCakes Sucre Glace 900 g

F10545
5,49 €



FunCakes Pâte Aromatisante Fraise
Acidulée 120 g

F56215
5,89 €



Poudre de Meringue Wilton 120 g

04-0-0511
10,99 €



Crisco graisse végétale 450g

23913
11,65 €



Other materials:

- 7-8 teaspoons of water (+3-4 teaspoons to make the buttercream icing suitable to decorate your entire cake, add later)

Take all the wet ingredients and put them in a mixing bowl (Crisco, water and flavouring). Mix this on the lowest speed of the mixer until all the lumps are gone. Now, take the meringue powder and the icing sugar and put it with the mixed wet ingredients. Mix it for 3-4 minutes on the lowest speed. Now you have a stiff consistency which you can use to make flowers and other buttercream icing decorations. If you want to cover your whole cake, add more water (look at the consistency per added teaspoon! Too much water can ruin your icing). You have to add something like 3-4 teaspoons, to get a medium consistency (feels like nutella). You can add some flavouring and colouring to your liking.

To cover and fill a 20cm cake, you'll need 2 times of this recipe.