

# **WILTON SPECIAL BUTTERCREAM ICING**

2/3 cup water  
11 ½ cups sifted Confectioner's sugar (4 cups in a pound)  
1 ¼ cups solid vegetable shortening (Crisco is best)  
¾ teaspoon salt  
½ teaspoon clear vanilla flavoring

4 Tablespoons Wilton Meringue Powder  
½ teaspoon almond flavoring  
¼ teaspoon butter flavoring

1. Combine water and Wilton Meringue Powder. Whip at high speed until peaks form.
2. Add 4 cups of sugar, 1 cup at a time, beating after each addition at low speed.
3. Alternately, add shortening and remaining sugar. Add salt and flavorings. Beat at low speed until smooth. Cover bowl of icing with damp cloth to prevent crusting.

NOTE: Icing will be pure white with a fine flavor. It covers the cake well, tints to clear and true colors (theses will match the hues of Royal Icing flowers), and pipes precise borders and flowers for the cake top. Icing is firm for making flat surface and nail flowers. Flowers made with this icing may be air dried and have a pretty translucent quality, are good tasting and do not require refrigeration or freezing. May be frozen before dried, and then air dried before ready to be used. However, apple blossoms, violets and drop flowers may be handled after 4 hours of air drying.

YIELDS: 7-8 cups; ½ recipe= 2 2/3 cups; may also be doubled.

This icing may be stored, well-covered, in the refrigerator for several weeks, then brought to room temperature and re-beaten.

Decorations must be air dried for 24 hours to thoroughly dry.



## **Sugar Mold Recipe**



1 cup granulated sugar 2 teaspoons water  
½ teaspoon Meringue Powder (for strength-optional)

Oven dry – 200 degrees – 10 minutes (longer for larger pieces or air-dry 24 hours)

Knead the ingredients together for one minute. (If missing a larger amount of ingredients, you may use an electric mixer at low speed)

To use color in the mold, set aside a small amount of sugar and blend a small amount of the color of your choice into it using your toothpick. When it is well mixed, blend the colored sugar with the remaining white sugar.

NOTE: to prevent drying, keep sugar covered with a damp cloth until you need it.

## **Double Batch Re-Usable Frosting**

4 Tablespoons water (add more if needed)  
2 cups Crisco Solid  
2 pounds Confectioner's Sugar – sifted

½ teaspoon salt dissolved in the water  
2 teaspoons vanilla flavoring  
1 teaspoon butter flavor (optional)  
1 teaspoon almond flavoring (optional)

Blend with mixer, Crisco solid, salt dissolved in water, and the flavoring. Add and blend approximately 1 cup of confectioner's sugar at a time. Add more water as needed to achieve proper icing consistency. Keep covered to prevent crusting and store in an airtight container in refrigerator. Bring to room temperature when you are practicing flowers, writing, etc. Practice on wax paper so the frosting can be easily scraped off and returned to the refrigerator. Can be kept in refrigerator for an indefinite period. It would be best to leave it white until you do not wish to use it any longer.

## **Wilton Royal Icing – Meringue**

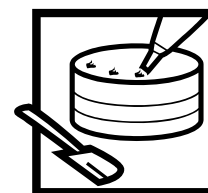
This is a very durable, hard-drying icing, and should not be used for covering the cake. It is perfect for piping long-lasting flowers and for “cementing” sections of trim.

3 level Tablespoons Wilton Meringue Powder  
6 Tablespoons lukewarm water

1 pound Confectioner's sugar – sifted

Combine ingredients mixing slowly, and then beat at high speed for 10-12 minutes if using a hand-held mixer. If using a heavy-duty mixer, beat 7-10 minutes at low-medium speed. Be sure all utensils are completely grease free. Keep covered with damp cloth, icing dries quickly. To restore texture, re-beat. Icing may be stored in air-tight container for up to 4 weeks. Does not need refrigeration-can be stored on the cupboard shelf.

NOTE: for medium or thin consistency, add water a little at a time until the desired consistency is reached.



## **Wilton Royal Icing – Egg White**

This icing dries even harder than Meringue Royal Icing. It is used for the same purpose as the icing and also for piping lace, fine string work and lattice. Be sure all utensils are free of grease (a touch of bleach to the wash water will cut the grease).

3 egg whites (room temperature)

1 pound Confectioner's sugar

¼ teaspoon cream of tartar

Combine ingredients and beat at high speed for seven to ten minutes.  
Dries quickly - keep covered with a damp cloth.  
Re-beating will not restore texture and unused icing cannot be kept.