



American Buttercream Recipe

Shelf stable and temperature resistant

By Anita Algiene

INGREDIENTS

- 8 ounces of softened butter (at least 80% butterfat, or 12 grams per serving or 1 Tablespoon)
- 8 ounces of high ratio shortening (preferably no trans fats)
- 1 1/2 teaspoons of clear vanilla extract
- 1 teaspoon of clear butter extract
- 1/8 teaspoon of clear imitation almond extract
- 1 cup of water
- 4 pounds of powdered sugar
- 2 tablespoons of meringue powder
- One drop of violet food coloring to whiten (optional)

DIRECTIONS

1. Using a stand mixer with at least 5 quart capacity and a whip attachment, whip the butter and the shortening together on high for 1 minute.
2. Scrape down the sides of the bowl.
3. Add the flavored extracts (you can substitute any flavorings to suit your taste, I recommend using a clear option, as it could effect the color of your final product.)
4. Continue to whip until the consistency is lump free, smooth and has whitened in color. Scraping the bowl as needed.
5. Add the water. (You can replace water with milk, whipped cream or alcohol, however, the buttercream will no longer be shelf stable and must be refrigerated.)
6. Weigh four pounds of powdered sugar.
7. Add 2 tablespoons of meringue powder to the powdered sugar.
8. Slowly add the powdered sugar and meringue powder to the rest of the ingredients on a low setting until it is incorporated.
9. Once the powdered sugar is fully incorporated, turn the mixer up to high and continue to whip for 1.5 minutes, scraping the sides as needed. Do not over mix.
10. Store in an airtight container at room temperature for 2 days, in the refrigerator for 2 weeks or in the freezer for 2 months.

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