



Brite White Buttercream

Ingredients

Makes Approx.: Small Batch

Ingredients:

- * 1 lb Powdered Sugar
- * 1/3 Cup Water (variable)
- * 1/2 tsp Butter Flavor
- * 1/2 tsp Clear Vanilla
- * 2 tsp Orange Emulsion (or flavor of choice)
- * 3/4 Cup High Ratio Shortening (Sweetex)
- * 1/2 Cup Brite White

*Great on
cookies
too!*

Place water in mixing bowl. Then add powdered sugar, mix with a paddle until all lumps have dissolved. Scrape Bowl Well.

Add Flavors, Mix Add Shortening, Mix Add Brite White Mix until light and fluffy.

Note: This is a softer buttercream icing than most. Vary water depending on weather conditions (hot weather, add less water). You may vary Flavors for desired taste.

*Emulsions vs. Extract

Emulsions have a more potent, robust flavor that will not bake out. They are alcohol free.

- This Buttercream is not quite as sweet as most American Buttercream's.
- It also does not crust over as much as standard American Buttercream.
- Since there is less crusting this means that this Buttercream is less likely to crack.....very important point.
- This Buttercream does have a slight orange flavor due to the orange Emulsion. However you can use any flavor Emulsion or Extract you want.

Recipe Courtesy of The Cake Cottage, www.cakecottage.net

www.epicdelights.com