



BUTTERCREAM FROSTING MIX

BUTTERCREAM FROSTING

MAKES ENOUGH FROSTING FOR A 9" x 13" SHEET CAKE, 8" OR 9" LAYER CAKE, OR 2 DOZEN CUPCAKES

YOU'LL NEED

- 2 1/2 STICKS (1 1/4 CUPS) SOFTENED BUTTER*
- 3 TABLESPOONS WATER OR MILK
- 1 TEASPOON VANILLA OR 1/2 TEASPOON LEMON OIL OR FLAVOR OF YOUR CHOICE, OPTIONAL

*BAKER'S TIP: For firmer frosting, use 3/4 cup butter and 1/2 cup shortening.

DIRECTIONS

- STIR** together mix, butter, and shortening if using, in a large bowl. Gradually beat in water or milk and optional vanilla. Beat on high speed until fluffy, about 3 to 5 minutes. Add an additional teaspoon or two of water if needed.

PEANUT BUTTER OR CREAM CHEESE FROSTING:

Use 3/4 cup of butter and 1/2 cup peanut butter or 1/2 cup cream cheese and make as directed, adding an extra tablespoon or two of water if needed.

LEMON FROSTING:

Add the zest of 1 lemon and replace the milk with lemon juice.

TO FROST A LAYER CAKE:

Chill layers 30 minutes before frosting. Trim, level, and place first layer on plate cut side down. Spread frosting on top and stack with second layer. Cover with a very thin layer of frosting (this is called the crumb coat). Chill 20 minutes before applying a finish coat of frosting and applying decorations.



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> 100% EMPLOYEE OWNED



BUTTERCREAM FROSTING MIX



NET WT 18 OZ (1 LB 2 OZ) 510g



SERVING SUGGESTION

BUTTERCREAM FROSTING MIX

Nutrition Facts

24 servings per container
Serving size 4 tbsps (21g)

	Mix	Prepared
Calories	80	170
	% Daily Value*	% Daily Value*
Total Fat	0g 0%	10g 13%
Saturated Fat	0g 0%	6g 30%
Trans Fat	0g	0g
Cholesterol	5mg 2%	30mg 10%
Sodium	25mg 1%	25mg 1%
Total Carbohydrate	21g 8%	21g 8%
Dietary Fiber	0g 0%	0g 0%
Total Sugars	21g	21g
Ind. Added Sugars	21g 42%	21g 42%
Protein	0g	0g
Vitamin D	0mcg 0%	0mcg 0%
Calcium	0mg 0%	0mg 0%
Iron	0mg 0%	0mg 0%
Potassium	0mg 0%	0mg 0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: CONFECTIONERS' SUGAR (CANE SUGAR, CORN STARCH), NATURAL VANILLA FLAVOR, EGGS, SEA SALT.

CONTAINS: EGGS.

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REFRIGERATE LEFTOVERS.

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BEST IF BAKED BY:



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400728



100% recycled fiber with a minimum of 35% post-consumer content.