



# 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

1. **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.



## BAKING WITH JOY SINCE 1790

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.



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> 100% EMPLOYEE OWNED



# BUTTERCREAM FROSTING MIX



DELICIOUS QUICK & SIMPLE

FROSTS 2 LAYERS

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	
Incl. 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.

KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
800-827-6836 | KingArthurBaking.com

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

REFRIGERATE LEFTOVERS.



BEST IF USED BY:



BUTTERCREAM FROSTING MIX

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