



BUTTERCREAM FROSTING MIX

OUR SIGNATURE RECIPE FOR BUTTERCREAM FROSTING

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



1 • STIR together mix, butter, and shortening if using, in a large bowl. Gradually beat in water or milk and optional vanilla.

2 • BEAT on high speed until fluffy, about 3 to 5 minutes. Add an additional teaspoon or two of water if needed.

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

FIRMER FROSTING

Use 3/4 cup of butter and 1/2 cup of shortening, and make as directed above.

FLAVOR VARIATIONS

Using Firmer Frosting directions, substitute 1/2 cup peanut butter or 1/2 cup cream cheese in place of the shortening. Add an extra tablespoon or two of water if needed.



LEMON FROSTING

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



OUR SIGNATURE RECIPE FOR BUTTERCREAM FROSTING MIX

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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OUR SIGNATURE RECIPES

FROSTING MIX

Our recipe makes the fluffiest, creamiest vanilla frosting with a luscious texture and sweet, classic buttercream flavor.

• FROSTS TWO LAYERS •

Buttercream



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

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, cornstarch), Natural Vanilla Flavor, Eggs, Sea Salt.

CONTAINS: Eggs.

KING ARTHUR BAKING COMPANY, INC.
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REFRIGERATE LEFTOVERS.

Produced on equipment that also processes milk, soy, wheat, almonds, hazelnuts, pecans, walnuts, and coconut.

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