



# Make It Sweet.

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## American Buttercream Icing

This is a great decorator icing. It uses high ratio shortening instead of a regular shortening, so it has a creamy consistency and is nice and fluffy. It tastes great too!

1 lb. high ratio shortening  
2 lb. 10x powdered sugar  
1/2 C milk  
1 Tbsp vanilla - clear  
1/4 tsp salt

Cream the shortening using either a hand mixer or stand mixer until lightened and softened. Add half of the powdered sugar, half of the milk, the vanilla and salt and mix until smooth. Add the rest of the sugar and milk and mix on low until all combined. Continue mixing for 2 minutes at medium speed and then mixing for another 3 minutes at low speed until light, fluffy and smooth.

Makes about 8C of icing. Enough for 36 cupcakes.

Store room temp for up to 1 week, in the fridge for up to 1 month and in the freezer for 3 months.

**Butter Variation:** Use 8 oz high ratio shortening and 8 oz room temperature unsalted butter instead of all shortening. Please note that this will be a softer icing and will not be as temperature stable – but it tastes delicious. Store at room temperature for 2 days, in the fridge for 2 weeks and in the freezer for 3 months.

**Chocolate Variation:** Make a ganache and once cooled, add it to the base icing.

8 oz Good Quality Dark Chocolate chopped into small pieces  
3/4 cup Heavy Cream

To make the ganache, heat cream to a boil. Pour the cream over the chopped chocolate. Let it set for about 2 minutes and then slowly mix. It will look like it is separated and won't come together, but keep mixing and eventually it will be beautiful and silky. Let the ganache cool to room temperature and mix into buttercream.

