

# Make It Sweet.

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## Working With Russian Tips



# Tips and Tricks

Take a deep breath. Not every flower is going to be perfect!

Today we are using a modified American Buttercream Icing to make it stiffer. There are some other icings that you can

Use such as Custom Ice, a frozen whipped icing. You need to be sure that any icing is very stiff. Each icing behaves differently with the tips, so practice before Putting the flowers on a cake.

The large ball tip works best to make flowers and put in the freezer to set. American Buttercream is best as The Custom Ice will not harden.

Add color and interest by striping bags. You can do that with a paint brush and piping gel directly into the bag. Another way is to layer colors. On a piece of plastic wrap, spread out a 8" x 8" layer of icing. Spread another color on top not quite going all the way to the top and bottom edges. Fold the sides of the plastic wrap in to meet. Roll and elongate. Lift up and twist both ends. When inserting in to bag, cut one end close to where the icing starts and put that end in first.

Leaves are essential to go with these tips. My favorite is the 352. It looks like a V. Use it where the points of the V are vertical to each other.

## **Stiff 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 stiff but also nice and fluffy. It tastes great too!

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

Mix the sugar, milk, vanilla, salt and half of the shortening for 5 minutes at low speed and 2 minutes at medium speed. Add the remainder of the shortening and mix for 2 minutes at medium speed and continue mixing for another 5 minutes at low speed until light, fluffy and smooth.