

Decorator 's Butter Cream Icing (Dessert)

Read It! (Read your recipe all the way through before you begin!)

Place It! (Get everything out and ready to cook!)

Ingredients

1 cup (1 stick) Butter UNSALTED (or 1 cup shortening)

1 tsp. vanilla extract

4 cups confectioners (powdered) sugar

1 Tbsp. water

Equipment Measuring cups and spoons Bowl Electric mixer Pastry bag and tips (Time to cook!) Create It!

1. Cream together Butter (or shortening) and vanilla. Gradually add 2 cups of sugar beating well on medium speed scraping sides and bottom of bowl often.

2. Slowly add remaining 2 cups of sugar and beat well. Icing will appear dry when all the sugar is mixed in.

3. Add water and beat at medium speed until light and fluffy. Add additional water as needed to reach piping consistency. Keep icing covered until ready to use.

Makes about 3 cups of icing.

Bakers note:

To make a smooth frosted cake with a fondant-like surface, spread frosting onto cake and 'iron' by placing a paper towel over the frosting and gently pressing with your hand. (Smooth paper towels, without a texture, work best.) Note: Tint with food coloring as desired. This frosting will stay fresh for 2 weeks at room temperature or for 6 months if refrigerated. Cover the pastry tip with plastic wrap and then place entire pastry bag into large zipper bag for storing.