



THE PROFESSIONAL'S CHOICE

Your purchase of Satin Ice supports the **ICING SMILES** mission.



BUTTERCREAM ICING MIX

Premium taste with ultimate versatility and performance

A soft dough-like base that mixes to a light, fluffy buttercream



FLAVOR:

Natural vanilla butter taste, easily customizable

WORKABILITY:

Mix soft, medium or firm for filling, crumb coat, flower work, and more!

NUTRITION:

Vegan, Gluten Free, Dairy Free, Nut Free, Non-PHO, Kosher Pareve

FINISH:

Smooth, true white color that dries with a delicate crust



"This buttercream pipes beautifully and holds shape. By adding just a touch of liquid, I was able to adjust the consistency for piping flowers or looser for ruffles."

SHANNON BOND - Shannon Bond Cake Design

Speed & Efficiency of Pre-made.

Quick & Easy: 80% reduction in prep time compared to making from scratch

Performance: Adjust the amount of water for firm, medium or soft

Efficiency: Use the same recipe for filling, crumb coat, piping, flower work etc.

Consistency: Same great taste and consistency with every batch

Quality & Taste of Home-made.

Real Buttercream Taste: Use real butter for that authentic buttercream taste

Dairy-Free & Vegan: In place of butter, use shortening or vegan butter

Versatility: Customize your recipe with flavors, colors, chocolates, fillings etc.

True White: A bright white base with no yellow tint

TIP:

Increase or decrease the water or butter for your desired consistency. If needed, double the water for dry climate

STORAGE AFTER MIXING:

Refrigerate up to one week /
Freeze up to one month



| ICING MIX | BUTTER Salted or Unsalted | WATER |
|-------------|------------------------------|--------------|
| 1 lb (454g) | 4 Tbsp (57g) | 1 Tbsp (14g) |

BUTTER SUBSTITUTES:

High ratio shortening,
Vegan butter alternatives,
Margarine

WATER SUBSTITUTES:

Cream, Milk, Concentrated
fruit compounds, Coconut
cream, Nut milk

Only 2 minutes to make!



2 lb Pail (0.91 kg)
10 per case



10 lb Pail (4.54 kg)
4 per case



22 lb Pail (10 kg)
2 per case



45 lb Pail (20.4 kg)*
No case

