



## All You Need To Know About Satin Ice Buttercream Icing Mix

### Getting Started

#### How to prepare Buttercream Icing Mix?

Medium consistency, most versatile applications

Using paddle attachment on electric mixer or beaters on hand mixer:

- Add Icing Mix and butter to mixing bowl
- Mix medium speed for 1 to 2 minutes until butter is incorporated
- Scrape sides as necessary
- Mix low/medium speed, slowly add water until incorporated
- Mix low/medium speed another 1 to 2 minutes until smooth
- **Tips:**
  - o Increase or decrease the water or butter for your desired consistency. If needed, double the water for dry climate
  - o Mix on low/medium to avoid air bubbles
  - o If using shortening we recommend using high ratio shortening
  - o Use butter that is softened to room temperature
  - o Do not exceed a liquid level of 2.5 Tbsp (3 Tbsp in dry climates) per 1lb of Icing Mix

#### How can I get a fluffier buttercream for fillings?

Aerating the Icing Mix during mixing will create a fluffier buttercream.

- Use an electric mixer with the paddle attachment
- Measure Buttercream Icing Mix into your mixing bowl.
- Add butter, mix on low speed until combined.
- Add half of water on medium, mix on medium until combined.
- Scrape sides of bowl & paddle as necessary.
- Mix on medium-high for 8-12 minutes to aerate, volume should increase and mix will become very smooth & fluffy.
- Add remaining water and mix on low until fully incorporated, buttercream should be very smooth

	ICING MIX	BUTTER Salted or Unsalted	WATER
<i>Recommended</i>	1 lb (454g)	4 Tbsp (57g)	1 Tbsp (14g)
<i>Firm</i>	1 lb (454g)	4 Tbsp (57g)	1.5 tsp (7g)
<i>Softer</i>	1 lb (454g)	4 Tbsp (57g)	1.5 Tbsp (21g)
<i>Extra buttery</i>	1 lb (454g)	8 Tbsp (114g)	1.5 tsp (7g)

**What kind of butter can I use / What can I substitute butter with?**

Butter/fat level can be adjusted to achieve desired consistency, recommended range is 2-4 oz per 1 lb of Icing Mix

- Salted or unsalted butter (recommended 50/50), any brand
- Shortening (Recommended high ratio)
- Vegan butter alternatives

**What liquid can I use other than water?**

- Milk
- Cream
- Nut Milk
- Coconut Cream
- Concentrated Fruit Compounds

**Can the liquid level be adjusted?**

- Water level can be adjusted to achieve desired consistency. If needed, double the water for dry climate

**Handling****What are essential tools for working with Buttercream Icing Mix?**

- Electric Mixer with Paddle / Hand Mixer with Beater
- Softened Butter
- Cool Water
- Measuring Spoons, Cups, Food Scale
- Spatula / Bowl Scraper
- Bench Scraper - *for cutting out portions of product from the pail*
- Turntable
- Piping Bags, Piping/Decorating Tips

**What speed should I use on the mixer?**

- With recommended recipe, always mix on low to medium speed as it prevents air bubbles.

**How much buttercream does a 2lb pail of Icing Mix make?**

- 2 lb Icing Mix yields 4.5 cups of buttercream using recommended recipe
- 2 lb Icing Mix yields 5 cups of buttercream using 'fluffy' recipe
- It takes about 2½ to 3 cups of icing to generously fill and frost a two-layer 9-inch cake. For a three-layer cake, plan on using 3½ to 4 cups

**How do I color the buttercream?**

- Once you have the Buttercream Icing Mix completely mixed, you can add color.
- Gel colors are recommended as the consistency will blend best with the buttercream.
- Dip a clean toothpick into the gel color and add to the buttercream. Use a spatula to mix the color in.

- For black buttercream, we recommend starting with chocolate buttercream.

#### **How do I flavor the buttercream?**

- Once you have the Buttercream Icing Mix completely mixed, we recommend using pure flavor extracts

#### **Can I add other products to the Icing Mix to customize the flavor?**

- Satin Ice Buttercream Icing Mix can be used to make chocolate, peanut butter, cream cheese, fruits, and other flavor / style icings & whipped desserts. See our website for delicious recipes!

### **Troubleshooting**

#### **How do I avoid air bubbles?**

- Over mixing can introduce more air into the buttercream, be sure to mix until ingredients are fully blended and smooth, but no more than necessary.
- If there are bubbles after mixing, take your spatula and use it to push the buttercream against the bowl, almost slapping it.

#### **I added too much liquid, how can I bring it back?**

- If you've added too much liquid, continue to mix at low speed and add in one Tablespoon of powdered sugar at a time until desired consistency is reached. If the powdered sugar doesn't stabilize the buttercream, add in one Tablespoon of Icing Mix at a time until desired consistency is reached.

#### **Why is the buttercream separating?**

- If buttercream breaks during mixing and maximum liquid level 2.5 Tbsp liquid (3 Tbsp in dry climates) per 1lb of Icing Mix was not exceeded, keep mixing on low/medium speed and Icing Mix will come together.

#### **How can I keep the buttercream from crusting?**

- To slow crusting, corn syrup may be mixed in one Tablespoon at a time. Add syrup in first mixing step, and reduce water added accordingly to achieve desired consistency. Also, extra butter can be added – see “extra buttery” recipe and modify as desired.

#### **How do I make the buttercream less sweet?**

- A pinch of salt or small amount of lemon juice can be added to taste to cut sweetness. For best results, dissolve salt first in the water/liquid before mixing in. For any lemon juice added, subtract from water quantity.

### **Storage**

#### **How do I store the Buttercream Icing Mix?**

- Store sealed airtight at ambient temperature, between 68-80°F