



Shortening Butter Cream

STORAGE: Keeps for 3 days outside in airtight container, or 2 weeks in the fridge.

Ingredients

200g Vegetable Shortening (e.g. So-Lite, Crisco etc)
1kg Pure Icing Sugar (purple bag)
500g Pure Icing Sugar (extra bag)
200ml cool water (approx)
Food Colouring (can use gels)
Liquid Flavouring

Method:

- 1) Combine shortening, 1kg icing sugar and about half of the water in a mixer and mix well for a few minutes.
- 2) If mixture is too firm, gradually add small amounts of the remaining water until desired consistency is achieved.
- 3) Add the flavour and mix well.
- 4) Add the colour gradually until the desired colour is achieved.
- 5) If consistency has changed and become too soft, add small amounts of the extra icing sugars until desired consistency is achieved.
- 6) If consistency becomes too firm, add small amounts of water until desired consistency is achieved.

NB: Consistencies of the icing will vary, depending on the application it is being used for.

For Example: Piped cupcakes will need a firmer consistency, whereas if you are covering a cake, you will need a medium consistency to allow easy spreadability.