

BUTTER CREAM FOR CAKE DECORATING (1 single layer cake!)

INGREDIENTS:

4 c. icing sugar
1/2 c. shortening
(margarine will work, but
not be white)
1/3 c. milk
2 tsp vanilla
3 Tbsp milk (keep
separate)

EQUIPMENT:

Large mixing bowl
Electric mixer
Measuring cups
Measuring spoons
Liquid measure
Metal spatula

Method:

1. Cream fat until fluffy.
2. Add 250 ml sugar gradually.
3. Add vanilla.
4. Add remaining sugar and 80 ml milk alternately,
continuing to beat well until smooth.

Method for cake decorating:

1. Use a frozen cake to make it more solid and easier to decorate.
2. Place a dollop of frosting (about 15 ml) where you want the cake centered on the board.
3. Check how pronounced the top of the cake is and level it with a bread knife if necessary. For a single layer cake, place it upside down on the board. For 2 layers, place the first layer right side up, frost just the top, then place the second layer upside down on top. This creates a great flat surface.
4. Measure 125 ml prepared frosting. Stir in some of the extra milk until it is runny like glaze.
5. Using a metal spatula, spread the crumb coat on the entire surface and sides of the cake. Let it dry to the touch. A crumb coat saves the cake from falling apart when you frost it.
6. Frost the sides of the cake with the butter cream. Smooth it with a damp (not wet) metal spatula. It helps to clean your spatula on the side of the bowl with every swipe.
7. Frost the top the same way you did the sides. Keep the frosting very smooth and check it at eye level.
8. Fill a piping bag with remaining frosting. Attach a star tip and create a border along the bottom and top edges.