

FROSTINGS

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Domino's Buttercream Frosting

Ingredients:

3 $\frac{3}{4}$ c confectioner's sugar (1lb)

$\frac{1}{2}$ c softened butter

3-4 tbs whole milk

1 tbs vanilla

Directions:

Combine until desired consistency.

Cream Cheese Frosting

Ingredients

Combine 1-8oz package of cream cheese
2 cups confectioner's sugar
4 tbsp butter (softened)
1 tsp (or a little more hehe) of vanilla extract

Directions:

Beat on ~ setting 2 for a little so the sugar doesn't puff up into the air, scrape it down and then beat it at 6 for 1-3 min until smooth, then put in the fridge for at least 30 min to firm.

Swiss buttercream

Ingredients

4 egg whites
1 cup sugar
3.5 sticks butter, room temp

Directions

Put whites and sugar in a bowl over simmering water. Whisk until sugar is dissolved and mixture is warm to the touch. Remove from heat. Whip until cool. Add butter piece by piece. Whip like heck.

That's it. No need for a thermometer. Really, you can't screw it up - at a bakery that used to make this in huge batches, we would just throw everything together in the big old Hobart, light a few Sterno under the bowl and let 'er rip.

Also, if you find real buttercream too buttery, I think the classical version of what you made is a German buttercream, which is simply a standard pastry cream blended with a standard buttercream. Surprisingly perhaps, these two recipes, which are each quite rich on their own, somehow seem lighter blended together. This is usually used for filling, not finishing. You might try it sometime; you could like it. (Both buttercream and German buttercream freeze well.)

Whipped Bittersweet Frosting

Makes about 3 cups, or enough to coat a three layer 8- or 9-inch cake. You'll want 1 1/2 this amount if you're using it for filling as well.

7 ounces bittersweet chocolate

1 cup heavy cream

1 stick (4 ounces) unsalted butter, at room temperature

1. Melt the chocolate with the cream in a double boiler or metal bowl set over a pan of simmering water. Whisk to blend well. Remove from heat and let stand, whisking occasionally, until the chocolate mixture thickens to the consistency of mayonnaise. (No doubt, exactly what you want to think about when making chocolate frosting).

2. Place the butter in a large mixer bowl and with an electric mixer on medium speed, whip the butter until light and fluffy. Add the chocolate cream and whip until lighter in color and somewhat stiff, about three minutes. Do not whip too long or the frosting may begin to separate.

Kahlua Buttercream Frosting

Ingredients

6 Tbsp butter

1 lb. powdered sugar

3 Tbsp. unsweetened cocoa powder

4 Tbsp. Kahlua

2-3 Tbsp. hot coffee

Directions

In large bowl, cream together butter and powdered sugar. Add cocoa powder, Kahlua and hot coffee. Beat until smooth. Frosts 2 dozen cupcakes.

Royal Icing

Ingredients:

2 large egg whites, or more to thin icing
4 cups sifted confectioners' sugar, or more to thicken
2-3 tsp pure vanilla extract

Directions:

Beat the whites until stiff but not dry (for powdered egg whites follow instructions on reconstitution). Add sugar and vanilla extract; beat for 1 minute more. If icing is too thick, add more egg whites; if it is too thin, add more sugar. The icing may be stored in an airtight container in the refrigerator for up to 3 days. While tinting cookies, keep a wet towel covering over all of the bowls until using so icing does not dry out.

*For cookies, make very stiff icing first, pipe an outline and let harden. Then add more egg whites or just water to thin out the icing to a glaze consistency-ie pull spoon up from icing, should easily flow off but not too runny.

For Kelly's white white, I bought this titanium dioxide (food safe) from AC Moore/Wilton brand that whitens frosting since the vanilla extract turns it a cream/tea tinged color
Tips: don't use plastic bowls--the left over grease from other foods totally deflates the icing only use your mixing bowl and make sure everything is super clean/no grease on your tips/bags etc (ie if you've ever put buttercream through them in the past) and always adjust the amount of sugar you are adding since the humidity makes a huge difference on the consistency :)

I always taste along the way since you want a nice balance between vanilla flavor and not too sweet (ie the stiffer frosting I try to punch up with vanilla to combat the uber sweet sugary taste!)

and something I have learned recently, don't ever ever use the Wilton royal icing mix I bought it one time since I thought it would save time since I've bought royal icing mix from specialty baking stores where you just add water and its super nice to save time, but this one has added chemicals that make it gluey/gummy and too citrus flavored. Good for making gingerbread house "glue" though!

PS you can also use the juice of a fresh lemon instead of vanilla extract for a refreshing zing

Peanut Butter Frosting

Ingredients

10 ounces cream cheese, at room temperature

1 stick (4 ounces) unsalted butter, at room temperature

5 cups confectioners' sugar, sifted

2/3 cup smooth peanut butter, preferably a commercial brand (because oil doesn't separate out)

Directions

In a large bowl with an electric mixer, beat the cream cheese and butter until light and fluffy. Gradually add the confectioners' sugar 1 cup at a time, mixing thoroughly after each addition and scraping down the sides of the bowl often. Continue to beat on medium speed until light and fluffy, 3 to 4 minutes. Add the peanut butter and beat until thoroughly blended.

Seven-Minute Frosting

Adapted from *Joy of Cooking*

5 tablespoons water

1/4 teaspoon cream of tartar

1 1/3 cups sugar

2 large egg whites at room temperature

1 tablespoon light corn syrup

1 teaspoon vanilla

1/2 to 1 cup chopped nuts or shredded sweetened dried coconut (optional)

Whisk first five ingredients together in a large, stainless-steel bowl. Set the bowl in a wide, deep skillet filled with about 1 inch of simmering water. Make sure the water level is at least as high as the depth of the egg whites in the bowl. Beat the whites on low speed until the mixture reaches 140 degrees F on an instant-read thermometer. Do not stop beating while the bowl is in the skillet, or the egg whites will be overcooked. If you cannot hold the thermometer stem in the egg whites while continuing to beat, remove the bowl from the skillet just to read the thermometer, then return the bowl to the skillet, or yell “[Insert your husband/wife/sig-other's name here]!! Halp! Can you check the temperature of this for me!!!” It might or might not work.

Beat on high speed for exactly five minutes. Remove the bowl from the skillet and add vanilla, beating on high speed for two to three more minutes to cool. Stir in coconut or nuts, if you are using them.

Use this frosting the day it is made.

Easy Vanilla Bean Buttercream

Adapted from Cooks illustrated

INGREDIENTS:

2½ sticks unsalted butter, softened
1 vanilla bean, halved lengthwise
2½ cups confectioners' sugar (10 ounces)
Pinch salt
1 teaspoon vanilla extract
2 Tablespoons heavy cream

DIRECTIONS:

1. In a standing mixer fitted with the whisk attachment, beat the butter at medium-high speed until smooth, about 20 seconds. Using a paring knife, scrape seeds from vanilla bean into butter and beat mixture at medium-high speed to combine, about 15 seconds.
2. Add confectioners' sugar and salt; beat at medium-low speed until most of the sugar is moistened, about 1 minute. Scrape down the bowl and beat at medium speed until mixture is fully incorporated, about 30 seconds; scrape bowl, add vanilla and heavy cream, and beat at medium speed until incorporated, about 20 seconds, then increase speed to medium-high and beat until light and fluffy, about 4 minutes, scraping down bowl once or twice.

Espresso Syrup

Makes one cup

1/3 cup hot, freshly brewed espresso

1/3 cup sugar

1/3 cup dark rum, such as Meyer's

In a bowl, stir together the espresso and sugar until the sugar dissolves. Add the rum and let cool to room temperature.

Instant Fudge Frosting

Adapted, barely, from a *Sky High* recipe

Now, this is, to be honest, a fancy name for a quick buttercream but it's got two things going for it that are worth mentioning: One, the frosting isn't flavored with cocoa (too mild) or even good semisweet chocolate, but unsweetened chocolate. Brilliant, I tell you. I find most quick buttercreams way too sweet, and although this one still is quite sugary, the super-bitter chocolate goes a long way to mitigating it. The second thing worth mentioning is this: Did you know you can make quick buttercreams in the food processor? I had *no idea*, I hadn't even considered it before. But there I was whirling everything together in ten seconds flat and I will make it no other way from now on.

Makes about 5 cups

6 ounces unsweetened chocolate, melted and cooled

4 1/2 cups confectioners' sugar (no need to sift)

3 sticks (12 ounces) unsalted butter, at room temperature

6 tablespoons half-and-half or whole milk

1 tablespoon vanilla extract

Place all of the ingredients in a food processor and pulse to incorporate, then process until the frosting is smooth.

Paula Deen's Caramel Frosting

For the frosting:

- 1/2-cup (1 stick) butter
- 1 cup packed dark brown sugar
- 1/3-cup heavy cream, or more if needed
- 1 (16-ounce) box confectioners' sugar
- 1-teaspoon pure vanilla extract
- 1 cup chopped nuts, optional

Directions

For the frosting:

Melt butter in a saucepan over medium heat and stir in brown sugar and cream. Bring to a boil, and transfer to a mixing bowl. Add confectioners' sugar and vanilla. Beat with a hand-held electric mixer until it reaches a spreading consistency. At this time it may be necessary to add a tablespoon of heavy cream, or more, if frosting gets too thick. Just be sure to add cream in small amounts because you can always "add to", but you can't take away. Frost cake and sprinkle top with chopped nuts, if desired.

How to make Whipped Cream last longer

First Step

- Place 1/4 cup of cold water in the bottom of a small sauce pan, then sprinkle with 1 teaspoon of unflavored gelatin. Let the gelatin soften and absorb all of the water (4 minutes or so). Note: Unless you are buying in bulk, this won't be quite all of one packet from a box of Knox, so make sure to seal the end back up tight so no air gets in for later use (we've even been known to tape ours).

Second Step

- Place pan over low heat and stir until gelatin dissolves. Let it cool off the heat while you complete the next step.

Third Step

- Using a handheld or stand mixer beat 1 1/2 cups cream and 2 tablespoons granulated sugar until soft peaks form. Slowly pour in warm dissolved gelatin and remix until soft peaks reform. You won't ever get stiff peaks like you might from traditional whipped cream, but instead you'll get soft fluffy mounds perfect for putting on top of pies and all types of after-dinner desserts. This mixture is enough to top an entire pie, but if you're

making it for people to add to their own pie, we suggest doubling things as no one can resist it and will always take a little extra!

Storage

- Keep unused whipped cream in the refrigerator. It should last several days (if you can keep that stray spoon out of it!). Because of its longevity, it will allow you to make a dessert that's topped with whipped cream or has it as an ingredient in it a full day in advance, meaning at the last second before you rush out the door you can actually be getting ready instead of doing frantic things in the kitchen!