

All About Icing

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Buttercream Icings

Italian Buttercream:

20 oz. (500 g) granulated sugar (scant 2 1/2 cups)

4 oz. (112 g) water (scant 1/2 cup)

8 oz (225 g) egg white at room temperature (about 5)

20 oz (562 g) butter soft but not melted

2 tsp. vanilla

Place egg whites in a grease free bowl beat to a very soft peak using the whisk attachment. At the same time heat sugar and water to 244'. Use pastry brush to wash down sides if there is sugar on the side of the pan. Turn mixer to medium-low speed and stream in the syrup taking care not to let the syrup splash on the side of the bowl (this will make sugar crystals in your icing). Continue to mix on medium speed until bottom of bowl has come to room temperature (this may take up to 15 minutes). Slowly add the butter, waiting for the last butter to become incorporated before adding more. Continue to blend until icing becomes light and smooth. Add vanilla. Use immediately

To re-whip chilled frosting: take a small portion of icing, place in the microwave until liquid. Beat into chilled icing.

Optional: to make chocolate add 10% of total weight in melted dark chocolate. To add, add a small amount of icing to chocolate first and blend, then add back to buttercream.

American Buttercream

2 lbs. (908g) high fat butter – room temp. Optional: replace 1/2 of the butter with high ratio shortening

2 T (15g) cup non-dairy creamer

1/3c (80g) hot water

1 T (14g) vanilla

1 tsp. (5g) popcorn salt

3 lbs. powdered sugar

Using a paddle, blend butter and then add shortening (optional). Add : non-dairy creamer, vanilla and salt to water until incorporated, add to butter mixture, mix to combine. Add sugar slowly. Beat on medium speed until blended and slightly lighter in color. Add meringue (see below) and blend – do not overbeat. To make icing very smooth: make 2 batches of icing, after the icing is made fill the mixing bowl almost to top of the paddle, using about half of the second batch (careful not to overflow). Mix on medium speed for 4 or 5 minutes.

Meringue:

3/4 cups (150g) granulated sugar

1/4 cup (75 g) corn syrup

2 T (30 g) water

1/4 cup (30 g) eggwhite powder

1/4 cup (60g) cold water

Place 30 g water, corn syrup and granulated sugar in pan and bring to boil. Add 60g of cold water to mixing bowl and add hot sugar. Stir by hand with mixer whisk to cool slightly. Pour sugar water into mixing bowl, add 60 g cold water and cool slightly. Add egg white powder, stir with whisk to dissolve. Using whip beat mixture to a stiff peak. Let cool, add to buttercream.

Stabilized Whipping Cream

2 cups Heavy Whipping Cream (cold)

1/2 cup marshmallow cream (warm 5 seconds in microwave) or 2 T piping gel or stabilizing powder

1/3 c powdered sugar 1 1/2 tsp vanilla

Chill mixing bowl, beater & whipping cream, beat to soft peak. Add sugar, vanilla and either; piping gel, stabilizer or marshmallow to the whipping cream and beat to medium peak. Use immediately. Note: if using marshmallow: blend a little of the cream into the marshmallow before adding

Royal Icing:

2/3 cup hot tap water
1/3 cup egg white powder
2 lbs. powdered sugar

Sift powdered sugar and egg white powder into a grease proof mixing bowl and blend with a whisk. Add the hot water and combine with a grease free spatula, cover with a damp towel and let sit for 2 minutes. Mix with paddle on medium low speed until you reach the peak you desire. If possible make a couple of hours in advance of use to let it rest. Stir with a knife gently to remove air bubbles. Cover with plastic wrap on the surface of the icing and a lid or foil. If left overnight re-beat gently before using. Optional: run through a stocking before putting in piping bag. I find it helpful to use a coupler so if there is a clog the tip can easily be cleaned (I don't recommend trying to remove a clog by sticking a pin in the end of the tube, instead run the tip under hot water).

Cream Cheese Icing

16 oz. cream cheese (not reduced fat)
8 oz. butter – room temperature
4 cups powdered sugar
1 1/2 tsp. vanilla

Cut cream cheese into 1/4s and place on paper towel to drain. Whip the butter with the whisk attachment and then add sugar and vanilla, whip until fluffy. In a separate bowl beat the cream cheese (using paddle) until well blended. Add the butter mixture to cream cheese - mix slowly just until incorporated.

Swiss Meringue

8oz (227g). egg white at room temp (2parts)
12oz (340g) granulated sugar (3 parts)
16oz. (453g) butter (4 parts) room temp
1 tsp. vanilla

Place egg whites and sugar in a mixing bowl that can be used over a double boiler and used for beating the icing. Over double boiler (do not let bowl touch water) whisk gently but constantly, heat until sugar dissolves completely to 150'f. Remove from heat and using whisk beat to medium peak. Be sure that meringue has cooled to room temperature and then slowly add butter in chunks until completely incorporated. Add vanilla.

Chocolate Ganache For Icing Cake

8 oz. bittersweet chocolate
8 oz. heavy whipping cream
¼ cup butter – soft but not melted

Heat cream in a pan until bubbles appear (do not boil). Pour cream over chocolate and let sit one minute. Stir mixture with a whisk to incorporate. Blend in butter. Let sit at room temperature for several hours or overnight.

Whipped Chocolate Ganache for Filling & Cupcakes

12 oz. bittersweet chocolate
1 3/4 cups heavy whipping cream

Heat cream in a pan until bubbles appear (do not boil). Pour cream over chocolate and let sit one minute. Stir mixture with a whisk to incorporate. Chill slightly and whip to make fluffy filling or icing. Blend with buttercream if it needs to be softer.

Whipped Cream Cheese – yum!

1 pint whipping cream
1 c powdered sugar
8 oz. cream cheese
1 t. vanilla

Whip the cream and add the sugar. Beat the cream cheese separate and then add to the whipped cream. Great on cupcakes.

Flower Icing – for piping flowers

1 lb. butter

1 lb. powdered sugar

2 lbs. or (908g) Swiss or Italian buttercream

Add butter to mixer and beat well, add sugar beat for 5 minutes. Add 2 lbs of Swiss buttercream and blend.

Glaze Icing for cookies

1 pound powdered sugar

2 T milk

2 ½ T corn syrup

Mix sugar with milk until combined, add corn syrup. Flavor as desired.

French Buttercream

12 oz. granulated sugar

2.4 oz. water

3 oz. egg yolk at room temperature

16 oz. butter at room temperature

1 tsp. vanilla

Place eggs in a bowl using a whisk attachment beat until they are thick and very light. At the same time heat sugar and water to 240' (do not exceed or reduce temp). Use pastry brush to wash down sides if there is sugar on the side of the pan. Turn mixer to medium-low speed and stream in the syrup taking care not to let the syrup splash on the side of the bowl (this will make sugar crystals in your icing). Continue to mix on medium speed until bottom of bowl has come to room temperature (this may take up to 15 minutes). Slowly add the butter cut into pats, waiting for the last butter to become incorporated before adding more. Continue to blend until icing becomes light and smooth. Add 1 tsp vanilla. Use immediately.