

All in One Bake Shop



High Ratio Shortening

Buttercream Icing

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High ratio shortening and the mixing method makes all of the difference in this icing. It is super creamy and is easy to use to ice a cake because it starts off so smooth. This is a medium consistency icing that can be used for icing a cake and for most all decorations too. High ratio shortening has additional emulsifiers added to it that allow for the shortening to hold up to the addition of more liquid and sugar than in other recipes. This makes for a creamier icing and one that does not have that typical mouth coating of Crisco or other shortening based buttercream icings. The mixing method is also different than a lot of recipes. I learned this method from Roland Winbeckler and adjusted it for our recipe. I think you will love working with and eating this icing!

Ingredients:

- 1 lb. high ratio shortening
- 2 lb. powdered (also known as 10X and confectioner's) sugar
- 1/2 C heavy cream (can substitute milk – but the icing will not be as rich)
- 1 Tbsp vanilla (use clear vanilla if you want white, white icing or are going to be coloring it)
- 1/4 tsp salt

Mixing:

Add the powdered sugar, salt, cream, vanilla and 1/2 of the shortening to the mixing bowl. Using the mixer paddle attachment, mix for 5 minutes at low speed. Scrape down the bowl and the paddle. Increase speed to medium for 3 minutes. At this point, the icing should not be grainy. If it is, continue mixing for another 3 minutes. Add the rest of the shortening. Mix at medium speed for 3 minutes and then for another 5 to 10 minutes at low speed. The icing should be very smooth.

Chocolate Buttercream Variation:

- 9oz Good Quality Dark Chocolate chopped into small pieces
- 1 1/2 cup Heavy Cream
- 2 tbsp unsalted butter – room temperature

To make the ganache, heat cream over med-low heat until it is just about to boil. Pour the cream over the chopped chocolate. Let it set for about 2 minutes and then slowly mix. It will look like it is separated and won't come together, but keep mixing and eventually it will be beautiful and silky. Before it cools too much, add the butter and whisk until it is melted. Let the ganache cool to room temperature and add to buttercream either when the icing is fully made or along with the 2nd addition of shortening.

Add Icing Fruits to your icing – a great way to add fruit flavor.

Add chopped nuts, coconut, Lorann Oils- many options for variations!