

Decorators Buttercream

- 1 Pound Unsalted Butter
- 8oz Shortening
- 1 ½ tsp Vanilla Extract
- 1 tsp salt
- 3 Pound Confectioners' Sugar
- 3 tbsp. Meringue Powder
- 4 ½oz Water

Method

- Place butter and shortening in the mixer bowl and mix on medium high speed with a paddle attachment for 3 minutes.
- Scrape the bowl and cream for an additional minute.
- Add the flavoring and the salt and mix until combined. Gradually add the sugar then the meringue powder. The mixture will appear dry.
- Add the liquid and beat until the mixture is light and fluffy.

Note

- For Roses reduce water to 1 tbsp.