



# buttercream icing mix

SOFT DOUGH BASE · NO MESSY POWDERS

Add real butter, a touch of water and mix for that authentic taste of fresh, homemade buttercream... all in a fraction of the time. Forming a light delicate crust while remaining soft on the inside, our buttercream can be used for covering and decorating, piping flowers & borders, string work, filling, crumb coat, and dessert base. Simply adjust the amount of water to suit your needs – firm, medium or soft.

Add color & flavor to customize and express your creativity!

## CONSISTENCY



**Medium**  
(Recommended)

ICING MIX	SALTED OR UNSALTED BUTTER	WATER
1 lb (454g)	4 Tbsp (57g)	1 Tbsp (57g)

Uses:

- ✓ Shell borders and ropes
- ✓ Piping handcrafted flowers
- ✓ Filling and icing a layered cake
- ✓ Creating comb patterns



**Firm**

ICING MIX	SALTED OR UNSALTED BUTTER	WATER
1 lb (454g)	4 Tbsp (57g)	1.5 tsp (7g)

Uses:

- ✓ Russian flower piping tip
- ✓ Tall rosettes
- ✓ Basket weave and ribbon designs
- ✓ Airbrushing or painting



**Soft**

ICING MIX	SALTED OR UNSALTED BUTTER	WATER
1 lb (454g)	4 Tbsp (57g)	1.5 Tbsp (21g)

Uses:

- ✓ String work
- ✓ Palette knife painting
- ✓ Writing text
- ✓ Creating fur, shag or grass texture



**Extra Buttery**

ICING MIX	SALTED OR UNSALTED BUTTER	WATER
1 lb (454g)	8 Tbsp (114g)	1.5 tsp (7g)

Uses:

- ✓ Spread or pipe on soft sugar cookies
- ✓ Filling for whoopie pies or macarons

## MIXING



1

Prepare ingredients – Buttercream Icing Mix, softened butter, cool water, mixer.



2

Add Buttercream Icing Mix and butter to mixing bowl.



3

Mix medium speed for 1-2 mins until butter is incorporated and smooth, scrape sides.



4

Mix low/medium speed, slowly add water until incorporated.



5

Mix another 1-2 minutes until smooth and you're ready to use!