



buttercream icing mix

Recommendation: Use hand mixer or stand mixer with paddle attachment

FLAVOR RECIPES

Cream Cheese

Ingredients:

- 1 lb Buttercream Icing Mix
- 5 oz cream cheese
- 2 oz butter (½ salted, ½ unsalted)

Instructions:

- Mix icing mix and cream cheese together on low speed, then increase to medium speed to fully incorporate.
- Add butter, mix on low speed until combined.
- Beat on medium speed until all the butter is fully incorporated (approx. 1-2 minutes).
- Scrape sides of bowl and paddle as necessary.
- Continue to mix on low/medium speed until buttercream is very smooth (approx. 1-2 minutes).



Salted Caramel

Ingredients:

- 1 lb Buttercream Icing Mix
- 6 oz melted salted caramel chips
- 4 oz butter (½ salted, ½ unsalted)

Instructions:

- Mix icing mix and melted salted caramel chips together on low speed, increase to medium speed to fully incorporate.
- Add butter, mix on low speed until combined.
- Beat on medium speed until all the butter is fully incorporated (approx. 1-2 minutes).
- Scrape sides of bowl and paddle as necessary.
- Continue to mix on low/medium speed until buttercream is very smooth (approx. 1-2 minutes).



Irish Cream

Ingredients:

- 1 lb Buttercream Icing Mix
- 3 ½ tsp Irish cream liqueur
- 4 oz butter (½ salted, ½ unsalted)

Instructions:

- Mix icing mix and butter together on low speed, until combined, then increase to medium speed to fully incorporate. (approx. 1-2 minutes)
- Scrape sides of bowl and paddle as necessary.
- Switch to low/medium speed and add Irish cream liqueur.
- Continue to mix on low/medium speed until buttercream is very smooth (approx. 1-2 minutes).



Mint Chocolate Chip

Ingredients:

- 1 lb Buttercream Icing Mix
- 2 oz butter (½ salted, ½ unsalted)
- ½ tsp peppermint extract
- 1 Tbsp water
- 1 ½ Tbsp chocolate chips
- optional: 1 drop green gel coloring

Instructions:

- Mix icing mix and butter together on low speed, then increase to medium speed to fully incorporate.
- Scrape sides of bowl and paddle as necessary.
- Switch to low/medium speed and add peppermint extract and green gel coloring to preference.
- Add water and continue mixing on low/medium speed until smooth & fully incorporated (approx. 1-2 minutes).
- Add chocolate chips and mix briefly to incorporate.



Chocolate

Ingredients:

- 1 lb Buttercream Icing Mix
- 1.5 oz cocoa powder
- 4 oz butter (½ salted, ½ unsalted)
- 2 Tbsp and ½ tsp heavy cream

Instructions:

- Mix icing mix and cocoa powder together on low speed until powder is not loose, then increase to medium speed to fully incorporate.
- Add butter, mix on low speed until combined.
- Beat on medium speed until all the butter is fully incorporated (approx. 1-2 minutes).
- Scrape sides of bowl and paddle as necessary.
- Switch to low/medium speed and slowly add cream.
- Continue to mix on low/medium speed until buttercream is very smooth (approx. 1-2 minutes).



Peanut Butter

Ingredients:

- 1 lb Buttercream Icing Mix
- 5 oz peanut butter
- 4 oz butter (½ salted, ½ unsalted)
- 1 tsp heavy cream

Instructions:

- Mix icing mix and peanut butter together on low speed, then increase to medium speed to fully incorporate.
- Add butter, mix on low speed until combined.
- Beat on medium speed until all the butter is fully incorporated (approx. 1-2 minutes).
- Scrape sides of bowl and paddle as necessary.
- Switch to low/medium speed and slowly add cream.
- Continue to mix on low/medium speed until buttercream is very smooth (approx. 1-2 minutes).



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