



Largest cake decorating supplier
on the Central Coast - NSW



Russian Tips Buttercream Recipe

Makes 3 cups of white icing

Ingredients:

- 600g Sieved Pure Icing Sugar
- 190g White Solite Creaming Shortening
- 1 tsp. Wilton Clear Vanilla Flavour - so it doesn't discolour the icing
- 6-8 tsp. Boiling water
- 1 tbsp. ActiWhite
- A good pinch of salt

Method:

- Place Solite and vanilla flavour in mix master and mix on slow speed.
- Pour in sieved icing sugar, salt and ActiWhite on top of this.
- Add 6 teaspoons of boiling water to the bowl to start with.
- Turn on mixer again and mix slowly until you see a crumbly mix. **Stage 1.**
- Stop mixer and scrap bowl to mix well. **Stage 2.**
- Turn mixer back on and adjust consistency with more water if required as in the final picture (**Stage 3**):



Again, consistency can be changed by adding drops of water, don't overdo it.
Thin consistency is normally used to cover a cake adding an extra 2 tsp. per cup of icing.