



# All you need to know about working with BUTTERCREAM ICING MIX

Satin Ice Buttercream Icing Mix is a soft dough-like base that mixes to a light, fluffy buttercream. Add real butter, a touch of water and mix for that authentic taste of homemade buttercream... all in the fraction of the time. Forming a light delicate crust, while remaining soft on the inside, our buttercream can be used for covering & 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!

## • GETTING STARTED •

### HOW TO PREPARE BUTTERCREAM ICING MIX?

*For medium consistency, most versatile applications*

Using paddle attachment on electric mixer or beaters on hand mixer:

- Add Icing Mix and butter to mixing bowl
- Mix medium speed for 1 to 2 minutes until butter is incorporated
- Scrape sides as necessary
- Mix low/medium speed, slowly add water until incorporated
- Mix low/medium speed another 1 to 2 minutes until smooth

#### Tips:

Increase or decrease the water or butter for your desired consistency. If needed, double the water in dry climates.

Mix on low/medium to avoid air bubbles

If using shortening we recommend using high ratio shortening

Use butter that is softened to room temperature

Do not exceed a liquid level of 2.5 Tbsp

*(3 Tbsp in dry climates) per 1lb of Icing Mix*

	ICING MIX	BUTTER Salted or Unsalted	WATER
<b>Recommended</b>	<b>1 lb (454g)</b>	<b>4 Tbsp (57g)</b>	<b>1 Tbsp (14g)</b>
<b>Firm</b>	1 lb (454g)	4 Tbsp (57g)	1.5 tsp (7g)
<b>Softer</b>	1 lb (454g)	4 Tbsp (57g)	1.5 Tbsp (21g)
<b>Extra buttery</b>	1 lb (454g)	8 Tbsp (114g)	1.5 tsp (7g)

### HOW CAN I GET A FLUFFIER BUTTERCREAM FOR FILLINGS?

Aerating the Icing Mix during mixing will create a fluffier buttercream

- Use an electric mixer with the paddle attachment
- Measure Buttercream Icing Mix into your mixing bowl
- Add butter, mix on low speed until combined
- Add half of water on medium, mix on medium until combined
- Scrape sides of bowl & paddle as necessary
- Mix on medium-high for 8-12 minutes to aerate, volume should increase and mix will become very smooth & fluffy
- Add remaining water and mix on low until fully incorporated, buttercream should be very smooth

### WHAT KIND OF BUTTER CAN I USE / WHAT CAN I SUBSTITUTE BUTTER WITH?

Butter/fat level can be adjusted to achieve desired consistency, recommended range is 2-4 oz per 1 lb of Icing Mix

- Salted or unsalted butter (recommended 50/50), any brand
- Shortening (Recommended high ratio)
- Vegan butter alternatives

### WHAT LIQUID CAN I USE OTHER THAN WATER?

- Milk
- Cream
- Nut Milk
- Coconut Cream
- Concentrated Fruit Compounds

### CAN THE LIQUID LEVEL BE ADJUSTED?

Water level can be adjusted to achieve desired consistency. If needed, double the water in dry climates.

## • HANDLING •

### WHAT ARE ESSENTIAL TOOLS FOR WORKING WITH BUTTERCREAM ICING MIX?

- Electric Mixer with Paddle / Hand Mixer with Beater
- Softened Butter
- Cool Water
- Measuring Spoons, Cups, Food Scale
- Spatula / Bowl Scraper
- Bench Scraper - for cutting out portions of product from the pail
- Turntable
- Piping Bags, Piping/Decorating Tips

### WHAT SPEED SHOULD I USE ON THE MIXER?

With recommended recipe, always mix on low to medium speed as it prevents air bubbles.

### HOW MUCH BUTTERCREAM DOES A 2LB PAIL OF ICING MIX MAKE?

2 lb Icing Mix (Recommended Recipe) = 4.5 cups of buttercream

2 lb Icing Mix (Fluffy Recipe) = 5 cups of buttercream

Fill & Frost 9-inch 2 Layer Cake = approximately 2½ to 3 cups

Fill & Frost 9-inch 3 Layer Cake = approximately 3½ to 4 cups

### HOW DO I COLOR THE BUTTERCREAM?

Once you have the Buttercream Icing Mix completely mixed, you can add color. Gel colors are recommended as the consistency will blend best with the buttercream. Dip a clean toothpick into the gel color and add to the buttercream. Use a spatula to mix the color in.

For black buttercream, we recommend starting with chocolate buttercream.

### HOW DO I FLAVOR THE BUTTERCREAM?

Once you have the Buttercream Icing Mix completely mixed, we recommend using pure flavor extracts

### CAN I ADD OTHER PRODUCTS TO THE ICING MIX TO CUSTOMIZE THE FLAVOR?

Satin Ice Buttercream Icing Mix can be used to make chocolate, peanut butter, cream cheese, fruits, and other flavor / style icings & whipped desserts. See our website for delicious recipes!

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## • STORAGE •

### HOW DO I STORE THE BUTTERCREAM ICING MIX?

Store sealed airtight at ambient temperature, between 68-80°F

### HOW DO I STORE A CAKE COVERED IN BUTTERCREAM?

If the buttercream was stored prior to being used on the cake, take that into consideration in calculating how much time the cake can be stored.

**ROOM TEMPERATURE:** If you're serving your cake within 3 days, it can remain at room temperature and remain safe to eat.

**REFRIGERATE:** A buttercream cake can be refrigerated for up to 1 week. It is best to store the cake covered, and away from fragrant foods.

## • TROUBLESHOOTING •

### HOW DO I AVOID AIR BUBBLES?

Over mixing can introduce more air into the buttercream, be sure to mix until ingredients are fully blended and smooth, but no more than necessary.

If there are bubbles after mixing, take your spatula and use it to push the buttercream against the bowl, almost slapping it.

### I ADDED TOO MUCH LIQUID, HOW CAN I BRING IT BACK?

If you've added too much liquid, continue to mix at low speed and add in one tablespoon of powdered sugar at a time until desired consistency is reached. If the powdered sugar doesn't stabilize the buttercream, add in one tablespoon of Icing Mix at a time until desired consistency is reached.

### WHY IS THE BUTTERCREAM SEPARATING?

If buttercream breaks during mixing and maximum liquid level 2.5 tablespoon liquid (3 Tbsp in dry climates) per 1lb of Icing Mix was not exceeded, keep mixing on low/medium speed and Icing Mix will come together.

### HOW CAN I KEEP THE BUTTERCREAM FROM CRUSTING?

To slow crusting, corn syrup may be mixed in one Tablespoon at a time. Add syrup in first mixing step, and reduce water added accordingly to achieve desired consistency. Also, extra butter can be added – see "extra buttery" recipe and modify as desired.

### HOW DO I MAKE THE BUTTERCREAM LESS SWEET?

A pinch of salt or small amount of lemon juice can be added to taste to cut sweetness. For best results, dissolve salt first in the water/liquid before mixing in. For any lemon juice added, subtract from water quantity.

### HOW DO I STORE THE FINISHED BUTTERCREAM?

While buttercream can be stored and used later, it's important to note that the fresher the buttercream, the better it will work especially for detailed piping and decorative work. For stored buttercream, we recommend mixing it with an electric mixer to achieve desired consistency.

**AIRTIGHT CONTAINER:** Place the buttercream frosting in an airtight container in a temperature between 60°F-80°F for 3 days.

**REFRIGERATE:** Buttercream frosting can be refrigerated for up to one week without losing freshness. When ready to use, let it sit until it gets to room temperature, then stir to regain original consistency.

**FREEZE:** Buttercream frosting can remain in the freezer for up to one month without losing freshness. Take it out of the freezer a day before use and let it thaw overnight.

For usage tips, tutorials and more, visit

[www.satinice.com/buttercreammix](http://www.satinice.com/buttercreammix)

For customer service questions please email [contact@satinfinefoods.com](mailto:contact@satinfinefoods.com)