

Satin Ice buttercream frosting



FLAVOR RECIPES

Cream Cheese

INGREDIENTS:

- 1 lb White
- Buttercream Frosting 8 oz cream cheese (at room temperaure)

INSTRUCTIONS

- 1. Add cream cheese to a mixing bowl and mix on medium speed until smooth and creamy.
- 2. Add Buttercream Frosting to the bowl and continue mixing on low speed.
- 3. Increase to medium speed and mix until completely incorporated. Scrape sides

Key Lime

- 1. Add Buttercream Frosting to a mixing

Strawberry Lemonade INGREDIENTS:

- 1 lh White Buttercream Frosting
- 2 tsp lemon extract
- ¹/₂ cup freeze dried strawberries; crushed

INSTRUCTIONS:

- 1. Add Buttercream Frosting to a mixing bowl and begin mixing on low speed.
- 2. Add the lemon extract and freeze dried strawberries.
- 3. Increase to medium speed and mix until completely incorporated. Scrape sides of bowl and paddle as necessary.

Cappuccino

INGREDIENTS:

- 1 lb White
- Buttercream Frosting
- 1 Tbsp instant coffee 1 tsp hot water

INSTRUCTIONS:

- 1. In a small bowl, pour the hot water over the instant coffee and mix until it dissolves.
- 2. Add Buttercream Frosting to a mixing bowl & begin mixing on low speed.
- 3. Pour in the coffee mixture while mixing on low speed.
- 4. Increase to medium speed and mix until completely incorporated. Scrape sides of bowl and paddle as necessary.

Chocolate

INGREDIENTS:

- 1 lb White
- **Buttercream Frosting**

INSTRUCTIONS:

- 1. Add Buttercream Frosting to a mixing bowl and begin mixing on low speed.
- mixing on low speed.
- 3. Increase to medium speed and mix until completely incorporated. Scrape sides of bowl and paddle as necessary.

Cookies & Cream

INGREDIENTS:

- 1 lb White
- Buttercream Frosting 8 chocolate sandwich cookies; finely crushed

INSTRUCTIONS:

- 1. Add Buttercream Frosting to a mixing bowl and begin mixing on low speed.
- 2. Add the crushed cookies while mixing on low speed.
- 3. Increase to medium speed and mix until completely incorporated. Scrape sides of bowl and paddle as necessary.

For more product inspiration & resources, visit www.satinice.com

- - ½ cup cocoa powder

- 2. Slowly add the cocoa powder while