## Calinste

## buttercream frosting

FLAVOR RECIPES

Recommendation: Use hand mixer or
stand mixer with paddle attachment

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 unti completely incorporated. Scrape sides

## 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.


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

