



buttercream frosting



HOLIDAY FLAVOR RECIPES

Recommendation: Use hand mixer or stand mixer with paddle attachment

Gingerbread Cookie

INGREDIENTS:

- 1 lb Satin Ice White Buttercream Frosting
- 1 Tbsp + 1 tsp Molasses
- Spices: 1/2 tsp ginger, 1/2 tsp cinnamon, 1/4 tsp nutmeg, 1/8 tsp clove

INSTRUCTIONS:

1. Add Buttercream Frosting to a mixing bowl and molasses and begin mixing on medium speed.
2. Add in the nutmeg, clove, ginger, and cinnamon. Continue mixing until fully combined.
3. Scrap sides of bowl and paddle attachment as necessary.



Candy Cane

INGREDIENTS:

- 1 lb Satin Ice White Buttercream Frosting
- 2 tsp peppermint extract
- Crushed candy canes

INSTRUCTIONS:

1. Add Buttercream Frosting to a mixing bowl and begin mixing on low speed.
2. Add peppermint extract, mix on medium speed until combined.
3. Scrape sides of bowl and paddle attachment as necessary.
4. Sprinkle crushed candy cane pieces on finished cupcakes.



Cranberry Orange

INGREDIENTS:

- 1 lb Satin Ice White Buttercream Frosting
- 1/2 cup cranberry jelly
- Zest of 1 orange

INSTRUCTIONS:

1. Add cranberry jelly to mixing bowl and mix on medium speed to smooth out the jelly.
2. Add Buttercream Frosting and orange zest to the bowl and continue mixing on medium speed until ingredients are completely combined.
3. Scrape sides of bowl and paddle attachment as necessary.

*Buttercream mixes to be a thinner consistency, ideal for spreading or fillings.



Mocha Latte

INGREDIENTS:

- 1 lb Satin Ice White Buttercream Frosting
- 1 Tbsp Instant Coffee
- 2 tsp hot water
- 1/4 cup cocoa powder

INSTRUCTIONS:

1. In a small bowl, pour hot water over the instant coffee and mix until it fully dissolves.
2. Add Buttercream Frosting to a mixing bowl and begin mixing on low speed.
3. Pour in coffee mixing while mixing on low speed.
4. Slowly add the cocoa powder, mix on low speed until combined.
5. Increase to medium speed and mix until completely incorporated. Scrap sides of bowl and paddle attachment as necessary.



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