



Getting Started with Ready to Use **BUTTERCREAM FROSTING**

Satin Ice Ready to Use Buttercream Frosting is a delicious frosting that is firm enough for piping decorations, yet smooth for a flawless coverage.

THE BASICS

WHAT SIZES ARE AVAILABLE?

1 lb. & 3 lb.

WHAT COLORS ARE AVAILABLE?

Bright White, Red, Pink, Yellow, Green, Blue, Purple, Brown, Black

WHAT IS THE CONSISTENCY OF THE BUTTERCREAM FROSTING?

The Satin Ice Buttercream Frosting is a stiff consistency perfect for piping decorations such as dollops, swirls, flowers or other creations that require a firmer consistency. The buttercream also works great for filling, and full coverage!

WHAT FLAVORS ARE AVAILABLE?

Vanilla & Chocolate

NUTRITION:

Vegetarian, Nut Free

HOW MANY CUPS OF BUTTERCREAM FROSTING ARE IN EACH SIZE?

- 1 lb. - 2 cups
- 3 lb. - 6 cups

HOW MUCH BUTTERCREAM DO I NEED?

1lb of Buttercream will frost 12-15 cupcakes depending on how much frosting is used per cupcake. You will need 1.5 lb of Buttercream to fill and frost a 2 layer 8" cake.

HANDLING

HANDLING PROCEDURES:

Simply stir until smooth. Transfer into a piping bag, or spread onto dessert. If product naturally separates, stir to incorporate oils.

SHOULD THE FROSTING BE MIXED BEFORE USE?

We recommend stirring the frosting to achieve the smoothest consistency possible. You can also whip the frosting to achieve a fluffier consistency.

STORAGE:

Store in a cool, dry space away from direct sunlight. After opening, seal lid tightly and refrigerate up to 30 days. Store finished creation in the refrigerator to retain color as much as possible.

CAN YOU ALTER THE CONSISTENCY?

Yes, if you would like to thin down the consistency you can add a teaspoon of water or milk at a time until desired consistency is achieved. If you would like it to be thicker, you can add a teaspoon of powdered sugar at a time until desired consistency is achieved.

CAN YOU COLOR IT?

Yes, we recommend using Satin Ice Food Color Gel because they won't affect the end consistency. Lightly fold the desired amount of food color gel into the buttercream with a soft spatula until fully combined. Food color will darken over time, so consider mixing a day ahead of time to allow time for the color to reach its deepest hue and to use less color. You can also combine the pre-colored buttercream to create unique shades.

CAN YOU FLAVOR IT?

Yes, Satin Ice Buttercream Frosting can be flavored with extracts. The Bright White frosting can be flavored with cocoa powder, and different nut butters, spreads or purees such as peanut butter or hazelnut chocolate spread.

FOR MORE INFORMATION VISIT

www.satinice.com