



WILTON BUTTERCREAM ICING

Servings: 0

Ingredients

- 1 cup solid vegetable shortening
 - 1 tsp. Clear vanilla
 - 7-8 tsp. water
 - 1 lb. powdered sugar
 - 1 Tbsp. Meringue powder (optional)
- Makes about 2 1/2 cups of icing

Directions

Cream shortening, vanilla and water. Add dry ingredients and mix on medium speed until all ingredients have been thoroughly mixed together. Blend an additional minute or so, until creamy.

This recipe is for stiff consistency which is used for flowers and borders. You can add more water and mix till you get the desired consistency that you want for icing cakes.

The Meringue powder is used as a stabilizer.

The Meringue powder and clear vanilla is found in the cake decorating section at the store.

Printed from **Key Ingredient**

Direct recipe link: <https://www.keyingredient.com/recipes/3538045032/wilton-buttercream-icing/>