

## American Buttercream

<u>Ingredients</u>	13 ½ ounces	1# 11 ounces	2# 8 ½ ounces
	Good for adding details or piping Happy Birthday	Good for icing cookies using various colors	Good for decorating a cake with some decorations
Powdered Sugar	9 ½ ounces	1# 3 ounces	1# 12 ½ ounces
Butter	2 ounces	5 ounces	8 ounces
Shortening	2 ounces	3 ounces	4 ounces
Water	As needed	As needed	As needed
Vanilla Extract	As needed	As needed	As needed
Coloring	As needed	As needed	As needed

\*This recipe is a slight variation of grease cream. Instead of being all shortening, some butter was added to the ratio.\* Remember that grease cream is not pleasant to eat because of the high amount of shortening. You can replace some of the shortening with butter to make it have a better mouth feel, however, keep in mind that the butter will become soft at room temperature. The more butter you use instead of shortening the softer the icing will become.

### Method of Preparation

1. Combine all ingredients together and mix until light and fluffy.
2. Add water, 1 tablespoon at a time until desired consistency is achieved.