

# Wilton's Snow White Buttercream Frosting

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For thin (spreading) consistency icing, add up to 4 more tablespoons each water and corn syrup.

## Ingredients

- $\frac{3}{4}$  Teaspoon Colorless Almond Extract
- $\frac{1}{2}$  Teaspoon Colorless Butter Flavor
- Clear Vanilla Extract
- $\frac{1}{4}$  Cup Meringue Powder
- $\frac{2}{3}$  cup + 3 Tablespoons water (divided)
- 12 cups (about 3 lbs) confectioner's sugar (divided)
- $1\frac{1}{4}$  cup solid vegetable shortening
- 3 Tablespoons light corn syrup
- $\frac{3}{4}$  Teaspoons salt

## Directions

1. In large bowl, combine  $\frac{2}{3}$  cup water and meringue powder
2. Whip with electric mixer at high speed until peaks form.
3. Add 4 cups sugar, one cup at a time, beating at low speed after each addition.
4. Add remaining 8 cups sugar and 3 tablespoons water, shortening and corn syrup in 3 additions, blending well after each.
5. Add salt and flavorings; beat at low speed until smooth.
6. Keep bowl covered with a damp cloth until ready to use.
7. For best results, keep icing bowl in refrigerator when not in use.
8. Refrigerated in an airtight container, this icing can be stored 2 weeks. Rewhip before using.

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Last update: **2017/06/16 07:41**

