

# Maine Arts Camp

## RECIPE TEMPLATE

**Recipe Name:** Basic Buttercream frosting

**Chef:** Charles Limoggio C.E.C.

**Preparation Time:**

**Servings:**

**Yield:** 3 quarts

Quantity	Unit	Ingredient Name	Prep Notes
2	cups	Hi-ratio shortening	Sweetex®
2	cups	Butter	
1 ½	tablespoons	Vanilla extract	
4	pounds	Confectioner's sugar	

**Procedure:**

1. Cream shortening and butter with a paddle in the mixer.
2. Add 2 lb. sugar with paddle, MIX ON #1 speed PULSING!
3. When sugar is incorporated, add remaining 2 pounds of sugar and PULSE (on & off) on #1.
4. When sugar is incorporated, using the whisk, add vanilla and whip on #3 speed until light and fluffy.

**Notes:** Be sure mixer is on lowest speed when adding sugar to avoid a blizzard!

Margarine can be substituted for butter to save money.

Milk/Cream/Melted chocolate can be added for flavor and to thin to a spreadable consistency

If Sweetex is unavailable-Crisco can be substituted. Hi-Ratio shortening (Sweetex®) has a higher ratio of emulsifiers so I will accept more liquid for different colors and flavorings.

Left over frosting can be frozen up to 3 months for later use