



Design Me a Cake
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Edna De la Cruz

Cream Cheese Crusting Buttercream

Ingredients:

1/2 cup of high ratio shortening
1/2 cup (one stick) unsalted butter at room temperature
1- 8 oz bar cream cheese at room temperature
1 tablespoon of white vanilla extract
2 lbs (8 cups) sifted powder sugar
1/2 tsp salt
2 teaspoons of Cream Cheese Extract (optional)

Directions:

Cream together shortening, butter, and cream cheese until nice and smooth. Add vanilla into mixture and combine. Sift together sugar and salt, and slowly add to shortening, butter & cheese mixture. Make sure not to over mix so you don't get too much air in it and makes it difficult to smooth out. Follow the video tutorial below to learn how to make this Icing.

* High Ratio shortening is a Vegetable Shortening with higher fat content that makes the icing taste better and smooth great. Using less quality vegetable shortening will make the icing more greasy to the taste and a bit more grainier.

*If you want a completely white buttercream, exchange the butter for high ratio and add butter extract to the mix.

If you want to share this recipe please send them to the website for the recipe.
<http://www.designmeacake.com/key-lime-cake-recipe>