

It's All About the
Frosting

by

twosisters
crafting





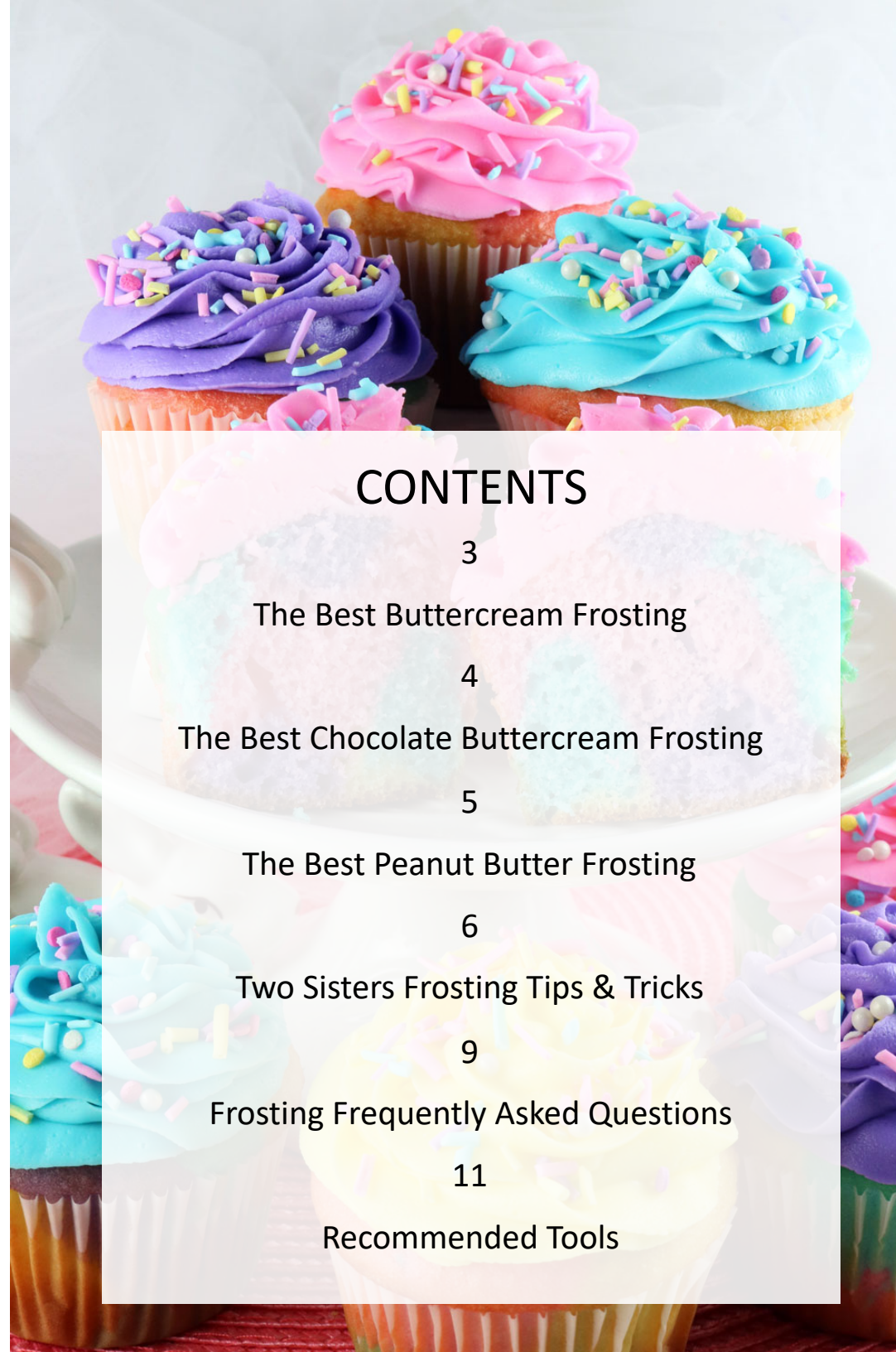
Hi and welcome to our Two Sisters Community. We are so happy to have you as part of our group!

You can expect to hear from us about once a week with emails featuring new recipes, fun desserts and holiday-themed food and decoration ideas.

As promised, here is our “It’s All About the Frosting” e-Book.

We hope you enjoy it!

Laurie & Nancy



CONTENTS

3

The Best Buttercream Frosting

4

The Best Chocolate Buttercream Frosting

5

The Best Peanut Butter Frosting

6

Two Sisters Frosting Tips & Tricks

9

Frosting Frequently Asked Questions

11

Recommended Tools

The Best Buttercream Frosting



Ingredients:

- 4 cups of Powdered Sugar
- 1 cup (2 sticks) of Softened Butter
- 2-3 teaspoons of Vanilla
- 1-2 tablespoons of Milk

Instructions:

1. Add powdered sugar to mixing bowl.
2. Add softened sticks of butter.
3. Add vanilla.
4. Add 1 tbsp. of milk.
5. Beat on low until powdered sugar is incorporated. Then move mixer up to medium-high speed. Scrape sides and bottom of bowl often. When completely mixed the frosting may appear dry.
6. Add more milk, a little bit at a time until frosting is the proper consistency.

This is THE Best Buttercream Frosting recipe and the only one we use. It is easy to make and anything you put it on will taste better. We promise!!

The Best Chocolate Buttercream Frosting



Ingredients:

- 1 cup Butter, softened
- 1 lb. Box (4 cups) Powdered Sugar
- $\frac{3}{4}$ cup of Cocoa Powder
- 2-3 teaspoons of Vanilla
- 1-2 tablespoons of Milk

Instructions:

1. Combine powdered sugar and the cocoa in a mixing bowl.
2. Add softened butter.
3. Add vanilla.
4. Add 1 tbsp. of milk.
5. Beat on low until powdered sugar is incorporated.
6. Add more milk, a little bit at a time until frosting is the proper consistency.

This is the Best Chocolate Buttercream Frosting we have ever tasted and it is so easy to make. You'll never use store bought Chocolate Frosting again.

The Best Peanut Butter Frosting



Instructions:

- ½ cup Butter, softened
- 1 heaping cup Peanut Butter
- 4 cups Powdered Sugar
- 2 tsp. Vanilla
- ¼ cup Milk

Instructions:

1. Mix the butter and peanut butter together until fully combined.
2. Add the powdered sugar, vanilla, and milk.
3. Mix carefully at first and then at a higher speed until it is the right consistency.
4. Add more milk if necessary.

Looking for something unusual to top your chocolate cake or cupcakes - how about our amazing Best Peanut Butter Buttercream Frosting?

BUTTER



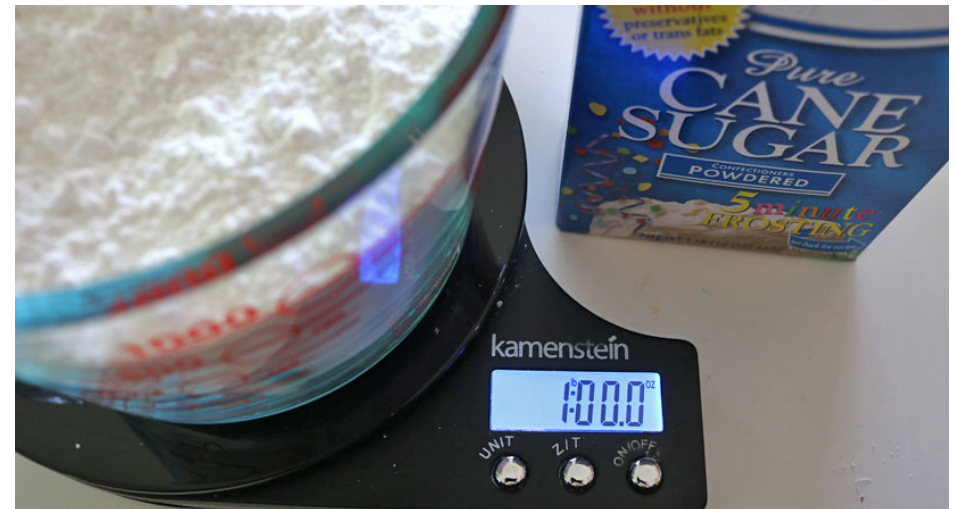
We always use salted sweet cream butter. Can you use other kinds of butter (and gasp even margarine?) Of course, this is just the kind of butter we always use. We have made this recipe

thousands of times, so we can taste the difference between salted sweet cream butter and unsalted butter. We would hazard a guess that we are in the minority. If all you have is unsalted butter, use it. It is not the end of the world. It will still taste better than the stuff from the can.

Start with softened butter. We cannot stress this enough. It is very hard to make good creamy frosting with butter that is as hard as a rock. We have often cheated the waiting for butter to soften with putting it in the microwave for 10 seconds. If you do this BEWARE!! You need to make sure you don't over-melt the butter. Butter that is too soft is just as bad as butter that is too hard.

POWDERED SUGAR

We always weigh the powdered sugar, as opposed to measuring it out. For our blog, we make a lot of buttercream frosting, so whenever possible, we buy powdered sugar in bulk. If we happen to buy a box of powdered sugar, we can dump the whole thing in, but if we have a 2lb or 10lb bag that's not possible. Also, we have discovered that no two measuring cups are the same. We have a scale in the kitchen, so we just weigh out 1lb of powdered sugar. It's so much easier than trying to measure.



VANILLA

If you want to have a white frosting, as opposed to the ivory color that normal buttercream frosting is, use clear vanilla. They sell it in the baking sections or Michaels, Walmart, Hobby Lobby, etc.

We think clear vanilla changes the taste a little. To us, clear vanilla seems to have a stronger and somewhat artificial taste, so make sure to add a little less than you normally would.



MILK

Wait until you have added all the other ingredients before you add the milk. No two batches of frosting are the same, so you only need to add the milk if you need a little more moisture in order to get the correct frosting consistency.

MIXER



You need to use a hand/stand mixer to make frosting. We were at a friend's house once and she asked for help with her icing. She explained that the frosting was lumpy and wasn't coming together. We followed her into the kitchen to see what we could do to help. That's when we noticed she was trying to make frosting by hand with a whisk. When we told her she needed to use her hand mixer, she said she didn't have one. One hour, one inversion

blender, and a whole lot of mixing later, she had something that resembled frosting. You can buy a fairly cheap hand mixer at Amazon or Target and it's definitely worth the investment.

Don't over-mix your frosting. We're sure Alton Brown could explain the science behind it. It is probably something to do with molecules being broken down, but we just know that when you mix it too much the consistency is weird.

TASTE YOUR FROSTING

Always always always taste your frosting! Taste it before you add milk. Taste it after you add milk. Taste it!!

You want to make sure you have added enough vanilla and the consistency is good. You can only do that by taste.

If you are like us, you have people in your house that will volunteer to give you a second opinion.



FOOD COLORING



Mix in food coloring by hand. Unless we are doing a huge amount of colored frosting, we add the color and mix it up by hand. We feel you have more control and can get the clumps of color off

the side and into the frosting. We also think when you use the mixer the color becomes streaky. Also, you don't run the risk of over-mixing (see Mixer section on Page 7).

When you add food coloring to your frosting (especially red or black), don't add as much milk.

Reminder: Frosting with food coloring will darken over time.

Coming Soon ... a whole eBook on coloring frosting. It can be a tricky undertaking especially if you are trying to make a specific color. (We are talking about you Christmas Red!)

How much frosting will I need?

That always depends on how thick or thin you apply the frosting or how much decorating you do but here are a couple of guidelines. Our recipes should make enough Frosting to cover a 9" x 13" sheet cake or a two-layer 8" cake. If you are making cupcakes, you should be able to frost 24 cupcakes if you apply the frosting with a knife. If you swirl on the frosting with a pastry bag like we have done here, you should be able to frost 15-18 cupcakes depending on the size of the swirl.

Does the frosting need to stay refrigerated?

We usually say yes to refrigeration, but if it only going to out overnight they should be fine. We've left cupcakes out overnight before, but try to get them in an airtight container.

My frosting is too thin, what did I do?

Well, it really depends on where you think the problem lies. If it is is very warm when you made it, then maybe the butter is too soft and putting it the refrigerator will help set it back up. If you added too much milk, then adding more powdered sugar is your answer.

Some other things to consider ...

If you are softening the butter in the microwave, make sure you aren't softening it too much. It should just be slightly soft, so you can mix it. Third, don't add any milk to the frosting until you have completely mixed it. Then add a teaspoon at a time until you have a good consistency. Sometimes I don't add any milk at all.

Can you make the frosting ahead of time?

Yes, you can keep the buttercream frosting in the refrigerator for three to five days. Just make sure you take it out of the fridge a few hours before you are going to use it, so it can come up to room temperature.

Can you freeze the extra frosting?

Yep, we do it all the time.

Will the frosting harden or crust up?

It does not harden like royal icing does but it will crust up slightly.

Here are some of the tools that we use when making frosting ...

- [Kitchenaid Mixer](#)
- [Kitchenaid HandMixer](#)
- [Digital Food Scale](#)
- [Wilton Decorating Bags](#)
- [Wilton Decorating Tips](#)
- [Wilton Color Right Food Coloring](#)
- [Clear Vanilla Extract](#)



We hope you enjoyed our frosting ebook!

This is just a small sample of frosting recipes we have on our blog.

Please visit www.TwoSistersCrafting.com
for more frosting recipes!

Laurie & Nancy

****THIS EBOOK CONTAINS AFFILIATE LINKS BUT WE ONLY RECOMMEND PRODUCTS THAT WE HAVE ACTUALLY USED AND LIKED. THANKS FOR SUPPORTING TWO SISTERS CRAFTING!**

