



Division A | Decorated Cupcake Icing Recipe

Icing by Wilton

Amount: 7 Cups **Total Time:** 20 Minutes

Ingredients:

2/3 cup + 1/4 cup water, divided
1/4 cup meringue powder
3/4 teaspoon salt
12 cups (about 3 pounds) sifted powdered sugar (confectioners' sugar), divided
1 1/4 cups solid vegetable shortening, cut into 1-inch pieces
3 tablespoons light corn syrup
3/4 teaspoon vanilla extract
1/2 teaspoon almond extract
1/2 teaspoon butter flavoring

Directions:

1. In a large bowl, beat 2/3 cup water and meringue powder with an electric mixer at high speed until soft peaks form, about 1-2 minutes. Add salt.
2. While continuing to beat at low speed, gradually add 6 cups powdered sugar, one cup at a time, mixing well after each addition. Scrape down the bottom and sides of the bowl often.
3. Add shortening and beat until fully combined. Add remaining 1/4 cup water, beating until smooth.
4. Add remaining 6 cups powdered sugar, 1 cup at a time, mixing well on low speed after each addition. Continue scraping down the bottom and sides of the bowl as needed.
5. Add corn syrup and flavorings; beat at low speed until light and fluffy.