

BUTTERCREAM FROSTING USING MERINGUE POWDER

INGREDIENTS:

3/4 cup granulated sugar
1/2 cup boiling water
1/4 cup meringue powder
1 pound confectioners' (powdered) sugar, sifted
2 to 2 1/2 cups shortening

Optional:

Flavor with 1/4 to 1/2 teaspoon LorAnn Super-Strength flavor of choice
OR 1 teaspoon LorAnn Bakery Emulsion of choice. Color with LorAnn Liquid
Gel or Powder colorings, as desired.



DIRECTIONS:

1. Place the granulated sugar in a mixing bowl and pour in the boiling water. Stir until sugar is dissolved. Cool to room temperature.
2. Add 1/4 cup of meringue powder and beat to soft peak.
3. Stir in the confectioners' sugar and beat until well mixed.
4. Add 2 cups shortening and mix well, adding up to 1/2 cup more shortening until desired consistency is achieved.
5. Add flavoring and coloring as desired.