

High Ratio Shortening for Fluffy Flowers!

We used this recipe for our fluffy flowers in the video for our Hummingbird themed cake as well as our cake that features Russian Piping Tips.

We slightly altered the sugar & milk amounts from our usual High Ratio Frosting Recipe.

2 cups (386 g) high ratio shortening (We usually use Sweetex or CK Brand)

2 Tablespoons (24 g) clear vanilla extract)

1/2 teaspoon (2g) butter flavoring

1/2 teaspoon (2g) lemon or almond flavoring

2 lb. plus 1 cup (1022 g) confectioners sugar

1/2 cup (119 g) milk or heavy cream

1/2 teaspoon (2g) (use popcorn salt because of its fine grain or let your regular salt dissolve in the milk)

Cream the shortening and flavorings. Add the confectioners' sugar and milk, mixing slowly then gradually increasing speed. Mix 5 to 6 minutes until creamy and smooth.

*The consistency can vary depending on humidity, just add more confectioners' sugar to thicken or more milk to thin.