



FROSTING MIX

OUR SIGNATURE RECIPE FOR

VANILLA BUTTERCREAM FROSTING

Delicious, smooth, vanilla frosting is easy with our signature mix. Our classic, old-fashioned vanilla buttercream recipe starts with the best ingredients, already measured for you. All you have to do is mix, then start frosting your cakes!



YOU'LL NEED

- 2** 1/2 sticks (1 1/4 cups) butter, softened
- 3** tablespoons water or milk
- 1** teaspoon vanilla or 1/4 teaspoon lemon oil or flavor of choice, optional

- 1** • **STIR** together mix, butter, and shortening if using, in a large bowl. Gradually beat in water or milk and optional vanilla.
- 2** • **BEAT** until fluffy, about 3-5 minutes on high speed. Add an additional teaspoon or two of water if needed.

MAKES ENOUGH FROSTING FOR A 13" X 9" SHEET CAKE, 8" OR 9" LAYER CAKE, OR 2 DOZEN CUPCAKES

FLAVOR VARIATIONS

Using Firmer Frosting directions, substitute 1/2 cup peanut butter or 1/2 cup cream cheese in place of the shortening. Add an extra tablespoon or two of water if needed.

FIRMER FROSTING

Use 3/4 cup of butter and 1/2 cup of shortening, and make as directed above.

BAKER'S TIP:

For lemon frosting: Add the zest of 1 lemon and replace the milk with lemon juice.

COMPLIMENTS OF

The King Arthur Flour Kitchen

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Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.
855.371.BAKE (2253)
KingArthurFlour.com/contact

**100% EMPLOYEE-OWNED.
100% COMMITTED TO QUALITY.**



We're committed to using the power of business as a force for social and environmental good.



OUR SIGNATURE RECIPES

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Our recipe makes the fluffiest, creamiest vanilla frosting with a luscious texture and sweet, classic buttercream flavor.

• FROSTS TWO LAYERS



NET WT 18 OZ (1 LB 2 OZ) 510g ©

Nutrition Facts

Serving Size 4 Tablespoons (21g)
Servings Per Container 24

Amount Per Serving	Mix Prepared	
Calories	80	170
Calories from Fat	0	90
	% Daily Value**	
Total Fat 0g*	0%	15%
Saturated Fat 0g	0%	30%
Trans Fat 0g		
Cholesterol 5mg	2%	10%
Sodium 20mg	1%	1%
Total Carbohydrate 21g	7%	7%
Dietary Fiber 0g	0%	0%
Sugars 21g		
Protein 0g		
Vitamin A	0%	6%
Vitamin C	0%	0%
Calcium	0%	0%
Iron	0%	0%

*Amount in Mix, Prepared contributes an additional 90 Calories (90 Calories from Fat), 10 g Total Fat (6 g Saturated Fat), 25 mg Cholesterol, 5 mg Sodium.

**Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: Confectioners' Sugar (cane sugar, cornstarch), Natural Vanilla Flavor, Eggs, Salt.
CONTAINS: Eggs.

THE KING ARTHUR FLOUR COMPANY, INC.
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Produced on equipment that also processes milk, soy, wheat, almonds, hazelnuts, pecans, walnuts, and coconut.

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