



MCCALL'S RECIPE: **QUICK BUTTERCREAM**

	<u>Cups</u>	<u>Metric</u>	<u>Imperial</u>
Dry Fondant	3 cups	450 gm	16 oz
Water	3 tbsp	45 ml	1 1/2 oz
Unsalted Butter	2 cups	450 gm	16 oz
Vanilla	1/2 tsp	5 ml	1/4 oz

Method:

Mix dry fondant and water in a bowl. Use flat beater on mixer. Add fondant gradually while mixing.

Approximate time: 12 minutes on second speed.

If you like the icing white, use McCall's High Ratio Shortening instead of butter.