



Icings – Buttercreams - Meringues

Definitions, Ingredients, and Techniques

What is an Icing or Frosting?

Icing or frosting is a common term referring to formulas we use to fill, cover, or decorate cakes, cookies, and pastries.

Main groups:

- Meringues
- Buttercreams
- Flat icings
- Royal icing

Composition

Composition and ingredients vary depending on the application. Icings or frostings provide:

- Longer shelf life of a cake – preventing the cake to dry out
- Improve visual appeal – decorations on the outside of the cake including borders, flowers, and piped designs
- Improve taste and texture – balance of flavor, mouthfeel, colors, and textures



Meringues

Made from sugar and egg whites vary in composition and results depending on the ratio and method used for preparation. Meringues can be classified as cooked and uncooked.



CRAFTED By EXPERTS
Domino®
-Since 1901-

Types of Meringues

- **French meringue** – uncooked - 1:1 or 1:2 depending on the application. 1:1 egg white to sugar ratio will yield a softer meringue ideal for topping of pies, inclusion into mousses, soufflés or sponge cakes, macarons. 1:2 will yield firmer results
- **Swiss meringue** – cooked – denser and more stable than French meringue. Uses: meringue cookies, base for buttercreams, toping for cake or pies. Characterized by heating egg whites with sugar before whipping – mixture temperature: 120-160°F
- **Italian meringue** – cooked – made using egg whites and a hot, cooked sugar syrup - 240°F . Commonly used as a base for Italian buttercream and Baked Alaska

Working with Meringues

- Work with clean utensils and equipment. Oils or fats inhibits the creation of a stable foam
- Ideal temperature for maximum volume of egg whites: 59-68°F
- Can be developed to soft, medium, or stiff peaks depending on the application



Buttercreams

In its basic form, buttercream is prepared using just a few ingredients: butter, powdered sugar, milk or cream, and flavorings. Often combined with meringue for a lighter texture.



CRAFTED By EXPERTS
Domino®
-Since 1901-

Types of Buttercreams

- **Basic or American Buttercream** – Butter or other fats, powdered sugar, liquid and flavor. The choice of fat will determine the mouthfeel, melting point, and color
- **French Buttercream** – based on a *paté à bombe* (egg yolk based foam). Extraordinarily rich in texture and color. It is usually used in lower quantities so it doesn't overpower cake or pastry
- **Swiss buttercream** – made with a base of Swiss meringue, softened butter is added to the meringue until full volume is achieved. Not as light as Italian cream, but quicker and simpler process
- **Italian buttercream** – made with a base of Italian meringue, is very light and stable.

Working with Buttercreams

- Use at room temperature. If it has been stored in the refrigerator, allow to soften 1 hour at room temperature before using. If frozen, transfer to the refrigerator 8-24 hours before use.
- Make sure the buttercream is smooth and free of air pockets.
- Be creative when adding colors and flavors



Flat icing

Quick preparation made from powdered sugar and a liquid such as milk, lemon juice, or water



CRAFTED By EXPERTS
Domino[®]
-Since 1901-

Working with Flat Icing

- Using half and half instead of milk will help the icing look whiter and creamier
- Flavor with fruit juices, extracts, liqueurs
- Consider using natural colors like powdered hibiscus flower, matcha tea, turmeric, pulverized dried fruits
- Frequently used to decorate pound cakes, pastries, Bundt cakes
- Avoid air incorporation
- Can be stored in the refrigerator up to 3 days

Royal icing

Basic ingredients include powdered sugar, water, and egg whites or meringue powder. Royal icing sets firm.



CRAFTED By EXPERTS
Domino®
-Since 1901-

Working with Royal Icing

- The ratio of sugar to liquid determines the thickness of the icing
- Thicker consistency is used for borders and decorations, thinner consistency for “flood work”
- If made by using fresh egg whites, store in the refrigerator, if meringue powder was used it can be stored at room temperature

Tips on Assembling Layer Cakes



- Make sure you have **all the components of the cake** (cake, filling, buttercream) ready to go
- Refrigerate your cakes before frosting for at least 15 minutes. **Chilled cakes are firmer and easier to work with.**
- Place the cake on a cake board, this provide a firm base for easy handling. **“Glue” the cake to the board by adding a little of buttercream to the board.**
- Use a serrated knife to cut the layers of the cake. **If the top of the cake is not even, set this side down on the board.**
- Soak the layers of the cake with a **simple syrup to keep the cake moist.**
- Apply the filling with a piping bag for a cleaner finish. **Gently pipe a ring around the edge of the cake and then fill out the rest of the surface.**
- Refrigerate after applying the filling for a firmer cake.
- ***Be patient, patience is key when decorating a cake***



Tips on Frosting Cakes



- Apply a crumb coat. **A crumb coat is a very thin layer of buttercream** applied to a cake to trap cake crumbs that can interfere in the final frosting of the cake.
- **Refrigerate the cake after** applying the crumb coat for about 30 minutes.
- Use a **rotating cake stand** for easy of application.
- ***Be patient, patience is key when decorating a cake.***



From Our Test Kitchen We Recommend

Chocolate Buttercream Frosting



Whipped Brown Sugar Buttercream



Cream Cheese Frosting



For Recipes and Additional Tips

www.dominosugar.com

CRAFTED By EXPERTS
Domino®
-Since 1901-

