

Fondant

- 1 ½ bags of mini marshmallows
- ¼ cup water
- 7 ½ - 8 cups powdered sugar
- 3/8 Tbs. gum tragacanth (optional)
- Crisco

1. Melt marshmallows and water together in the microwave.
2. Meanwhile, sift the powdered sugar and gum tragacanth into a large bowl.
3. Pour half of the sugar mixture into the bowl of melted marshmallow and stir until the dough becomes too firm to work with a spoon. Turn the dough out onto a clean surface and knead in the remaining sugar.

*You should be able to grab a piece and play with it like dough without it sticking to your fingers. Adjust the sugar as necessary on humid days.

4. Coat liberally with Crisco and wrap four times in plastic wrap.

The fondant needs to rest 24 hours before being used.

Storing Instructions

Fondant should be stored at room temperature. Soften in the microwave and knead the fondant on a Crisco covered surface before using it.

Cream Cheese Buttercream

- ½ pound (2 sticks) butter
- ½ pound cream cheese
- 2 tsp. vanilla extract
- Pinch of salt
- 8 cups powdered sugar
- 1/8 cup milk
- 1 ½ tsp. lemon juice

1. Cream the butter and cream cheese together until smooth.
2. Add salt and vanilla.
3. Add sugar 1 cup at a time, adding the milk alternately until smooth.
4. Add lemon juice and beat for 2-3 minutes until light and fluffy.

Storing Instructions

Buttercream can be kept in an air-tight container in the refrigerator for up to two weeks. When using the buttercream after refrigeration it should be softened in the microwave and then rewhipped in a mixer.



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Italian Meringue Buttercream

- 1 ¼ cups + 1/3 cup sugar
- ½ cup water
- 8 large egg whites, at room temperature
- 1 tsp. cream of tartar
- 1 ½ pounds (6 sticks) unsalted butter, at room temperature, cut into small pieces
- 1 Tbs. vanilla extract

1. Boil 1 ¼ cups sugar with ½ cup water until it reaches 250°.
2. Meanwhile beat egg whites with whisk attachment until foamy. Add cream of tartar and whip on high speed until soft peaks form. Add 1/3 cup of sugar and whip until stiff peaks form.
3. Turn the mixer down to medium speed and add the 250° sugar without letting it touch any of the metal. Whip until the bowl feels like it is at room temperature.
4. Once the meringue is cool, add softened butter a few pieces at a time. Beat until smooth then add vanilla.

*Wash bowl between batches.

Storing Instructions

Buttercream can be kept in an air-tight container in the refrigerator for up to two weeks. When using the buttercream after refrigeration it should be softened in the microwave and then rewhipped in a mixer.

Peanut Butter Buttercream

- 8 Tbs. (1 stick) unsalted butter, softened
- ½ cup smooth peanut butter (don't use old fashioned or natural brand)
- ¾ cup of powdered sugar
- Pinch of salt
- ½ tsp. vanilla extract
- 1 Tbs. heavy cream

1. In a stand mixer beat the butter and peanut butter with the whisk attachment at medium-high speed until smooth, about 20 seconds.
2. Add powdered sugar and salt and beat at medium-low speed until most of the sugar is moistened, about 45 seconds.
3. Scrape down the sides of the bowl and beat at medium speed until mixture is fully combined, about 15 seconds.
4. Scrape the bowl again. Add vanilla and heavy cream, and beat at medium speed until incorporated, about 10 seconds.
5. Increase speed to medium-high and beat until the buttercream is light and fluffy, about 4 minutes. Stop once or twice to scrape down the bowl.

Storing Instructions

Buttercream can be kept in an air-tight container in the refrigerator for up to two weeks. When using the buttercream after refrigeration it should be softened in the microwave and then rewhipped in a mixer.