

**SUGARVEIL® WEDDING WHITE BUTTERCREAM ICING
WITH PLUGRA® BUTTER**

2 c. (250 grams) SugarVeil Confectionery Icing
2/3 c. (154 grams) boiling water

STIR: Boiling water into SugarVeil until completely moistened, then immediately beat mixture on high speed for three minutes.

ADD: 1/2 lb. (228 grams) Plugra® salted butter, room temperature

BEAT: On medium speed 10 minutes until smooth. Makes 3 1/2 c. icing.

**SUGARVEIL® BUTTERCREAM ICING FOR POURING
WITH PLUGRA® BUTTER**

2 c. (250 grams) SugarVeil Confectionery Icing
2/3 c. (154 grams) boiling water

STIR: Boiling water into SugarVeil until completely moistened, then immediately beat mixture on high speed for three minutes.

ADD: 1/2 lb. (228 grams) Plugra® salted butter, room temperature

BEAT: On medium speed 10 minutes until smooth.

HEAT: In microwave for 45 seconds: 1/2 c. (122 grams) heavy (whipping) cream

Stir hot cream into mixture until smooth. Crumb coat cake, or place petit fours on wire rack. Pour icing in circular motion to cover cakes. Makes 4 cups icing.