

Basic Powdered Sugar Glaze

Ingredients:

2 cups powdered sugar

2 Tbsp butter, softened

1 tsp vanilla extract (may be substituted with same measurement of another flavored extract)

3 to 4 Tbsp milk

Directions:

- 1) In medium bowl, combine all ingredient until smooth, adding enough milk for desired glaze consistency.
- 2) Use to glaze cakes, coffee cakes, or pastries.

Sugar Percentage Calculation:

Ingredient	Weight in Grams
2 cups powdered sugar	227
2 Tbsp butter	28.25
1 tsp vanilla	4.66
4 Tbsp milk	56.75
Total Weight	316.66
% Sugar $(227/316.66) \times 100$	71.7%

Simple Buttercream Frosting

Ingredients:

2 cups unsalted butter

8 cups powdered sugar, divided

½ teaspoon salt

¼ cup heavy cream, divided

2 tsp vanilla extract (may be substituted with same measurement of another flavored extract)

Directions:

- 1) Beat the butter. In the bowl of a stand mixer (or large mixing bowl and a hand mixer), beat the butter until creamy.
- 2) Add the sugar and a little cream. Add 2 cups of the powdered sugar and 1 tablespoon of the heavy cream. Mix on low until the powdered sugar is incorporated into the butter, scrape down the sides, then turn up the mixer to high and beat for 1 minute. Scrape down the bowl and repeat the process 3 times with the remaining powdered sugar and cream.
- 3) Add the extract and salt. Add the vanilla extract and salt and beat to combine.

Sugar Percentage Calculation:

Ingredient	Weight in Grams
2 cups unsalted butter	454
8 cups powdered sugar	960
½ tsp salt	3
¼ cup heavy whipping cream	59
2 tsp vanilla extract	8
Total Weight	1484
% Sugar (960/1484) x 100	65%