

Buttercream Frosting

125g (4oz) butter
1 1/2 cups icing sugar
2 tablespoons milk

Directions

1. Have butter and milk at room temperature.
2. Place butter in small bowl of electric mixer and beat until butter is as white as possible.
3. Gradually add about half the sifted icing sugar, beating constantly.
4. Beat in the remaining icing sugar.
5. Mixture should be smooth and easy to spread with a spatula.

Chocolate Buttercream Variation: Make the basic recipe and add 2 tablespoons sifted cocoa powder to the icing sugar.

Care

Before initial use and after subsequent uses, hand wash with warm, soapy water and dry thoroughly.

NORDIC WARE®
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CUPCAKE DECORATOR

Use and Care Instructions

Nordic Ware® Lifetime Warranty
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Round Tip



Dots: Hold decorator straight up, with tip slightly above surface. Gently squeeze handle to dispense icing, until dot is the size you desire. Release pressure and pull tip away. Dots can be piped individually or can be touching each other to form a border.



Rope Border: Hold decorator at a 45-degree angle with handle pointing towards right shoulder and tip touching surface. Gently squeeze handle, moving tip down slightly, then up and around to the right to form an elongated s-curve, releasing pressure on handle at bottom of "s". Place tip under arch of the "s" and repeat procedure to form a rope border.



Braided Rope: Hold decorator at a 45-degree angle with tip just above surface. Gently squeeze handle, moving tip down slightly, then up and around to the right to form an elongated comma, releasing pressure on handle at bottom of "comma". Place tip in center arch of the comma and repeat procedure to form a backwards comma. Continue procedure to form a braided rope border.

Star Tip



Stars: Hold decorator straight up, with tip slightly above surface. Gently squeeze handle to form a star; stop squeezing handle and pull tip away. Increase or decrease amount of icing dispensed to change size of star.



Shells: Hold decorator at a 45-degree angle, with tip slightly above surface. Gently squeeze handle, letting the icing fan out while lifting the tip slightly. Release the pressure on handle as you lower the tip and pull tip away from base to create a point.



Zig Zag: Hold decorator at a 45-degree angle, with tip slightly above surface, with tip pointing to the left. Squeeze handle and move decorator in a tight side-to-side motion. Stop dispensing icing and pull away to end.



Swirled Shells: Hold decorator at a 45-degree angle, with tip slightly above surface. Gently squeeze handle, letting the icing fan out, while lifting the tip slightly and swinging around to the right to form a semi-circle. Release the pressure on handle as you lower the tip and pull away to form a tail.

Filling Tip



Writing: Hold decorator at 45-degree angle with tip just touching surface. Gently squeeze handle, and lift tip off surface and move decorator towards you, allowing icing string to drop onto surface and form a line. Touch tip to surface and stop pressure on handle to end line. Tip: Use a toothpick to draw lines to follow.



E-border : Hold decorator at a 45-degree angle, with tip slightly above surface. Gently squeeze handle, moving tip to the right, then up and around to form an "e". Repeat procedure, using steady pressure to create and e-border.



Zig Zag: Hold decorator at a 45-degree angle, with tip slightly above surface, with tip pointing to the left. Squeeze handle and move decorator in a tight side-to-side motion. Stop dispensing icing and pull away to end.

Leaf Tip



Leaf: Hold decorator at 45-degree angle, with tip just above surface. Gently squeeze handle, letting the icing fan out while lifting the tip slightly. Release the pressure on handle as you pull the tip toward you and create a point.



Snail Trail Border: Hold decorator at a 45-degree angle, with tip slightly above surface. Gently squeeze handle, letting the icing fan out while lifting the tip slightly. Release the pressure on handle as you lower the tip and pull tip away from base to create a point.



Reverse Shells: Hold decorator at a 45-degree angle, with tip slightly above surface. Gently squeeze handle, letting the icing fan out, while lifting the tip slightly and swinging around to the right to form a semi-circle. Release the pressure on handle as you lower the tip and pull away to form a tail. Repeat the procedure, this time swinging around to the left as you form the tail.