

Vanilla Bean Crème Brûlée Buttercream Icing

Ingredients:

- 8 egg yolks
- 1 cup solid hydrogenated shortening OR ½ cup solid vegetable shortening and ½ cup butter
- 1 teaspoon vanilla bean paste (or pure vanilla extract)
- 7-8 teaspoons Bailey's Crème Brûlée coffee creamer (or other flavor, milk or water)
- 1 lb. confectioners' sugar
- 1 tablespoon Wilton Meringue Powder[†]
- Pinch of salt (optional)

Makes:

About 2 1/2 cups icing. (I only made and used half of this recipe)

Directions:

- ☆ In large bowl, cream shortening and flavoring with electric mixer.
- ☆ Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry.
- ☆ Add coffee creamer and beat at medium speed for an additional minute or two until light and fluffy.
- ☆ Keep bowl covered with a damp cloth until ready to use. For best results, keep icing bowl in refrigerator when not in use. Refrigerated in an airtight container, this icing can be stored 2 weeks. Rewhip before using.

Note: If your icing dries up too fast, and your mixer can't handle it, slowly add the creamer as you add the sugar.

[†]In case of egg allergies, meringue powder may be eliminated.