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FROSTINGS



WHIPPED INTO A FLUFFY TEXTURE, drizzled for glazing, or creamed to a thick and sinful delight, frostings are an ideal finishing touch for cakes, s'mores, doughnuts and more! Author Courtney Dial Whitmore shares 40 recipes for traditional frosting favorites as well as exciting flavor combinations such as Salted Caramel, Chai Vanilla Bean, and Champagne Buttercream. The simplest instructions and helpful tips and techniques will prepare anyone to make perfect frosting, ganaches and glazes, every time. Get out your mixer, piping bags and frosting tips—this book will have you whipping up your own flavor combinations in no time!



FROSTINGS *by* COURTNEY DIAL WHITMORE

by
**COURTNEY DIAL
WHITMORE**
PHOTOGRAPHS BY
KYLE DREIER

40 DELIGHTFUL RECIPES FOR FROSTINGS, GANACHES *and* GLAZES



“Courtney’s inventive combination of cake, frosting, and a few yummy odds and ends is the most fresh and accessible take on the subject I’ve seen in a while.”

—*duff goldman,*
chef/owner, *charm city cakes*

“Her creative ideas are beautifully executed on every page.”

—*elisa strauss,*
confetti cakes

“Frostings has a permanent slot on my kitchen bookshelf.”

—*joy the baker*

COOKBOOK



Courtney Dial Whitmore is the author of *Push-Up Pops* and *Candy Making For Kids*. She’s the editor and founder of the popular party planning website pizzazzerie.com. Courtney works with brands including Michaels Stores, Tostitos, Pepperidge Farm, and ConAgra to develop recipes and style products in an entertaining setting.



Courtney’s expertise has been seen on MarthaStewart.com, Access Hollywood Live, Target’s A Bullseye View, HGTV.com, *Ladies’ Home Journal*, AOL’s DIY Life, *Get Married Magazine*, FoxNews.com, and more. She is also a writer for several online food and lifestyle publications including The Huffington Post, She Knows, and Disney.

Growing up in the South, she attended Vanderbilt University and earned a bachelor’s degree in communications and a master’s degree in organizational leadership. She lives in Nashville, Tennessee, with her husband and springer spaniel.

An enchilada from Ojeda’s in Dallas, Texas, began **Kyle Dreier’s** insatiable attraction to food in 1972. Today his vices range from cheesecake (the New York kind) to chocolate (any kind). He recently discovered the powerful effects of mocha lattes, which he now wields with great care. He lives in Franklin, Tennessee, with his enchilada-loving wife and boys. You can see his food photography at www.dreier.com.





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ITALIAN MERINGUE BUTTERCREAM

PLACE EGG WHITES in electric mixer fitted with whisk attachment. Whip eggs on medium speed until frothy. Add cream of tartar and beat until soft peaks form. With mixer on low, pour in $\frac{1}{4}$ cup of sugar. Beat for another 1-2 minutes. In a saucepan over medium heat, combine water and remaining sugar (1 cup). Bring to a boil and cook to 238 degrees F (or softball stage).

Carefully remove sugar syrup from heat and with mixer on low speed, gently pour the syrup down the side of the bowl while beating (with paddle attachment). Beat for 4-6 minutes or until bottom of bowl is no longer warm. Add butter, cut into tablespoons, piece by piece, until fully incorporated. Beat for 3-4 minutes until thick and fluffy.

TIP: This is one of my favorite frostings because it is smooth and buttery. It produces a gorgeous frosting for cakes!

TROUBLESHOOTING: If your frosting appears "curdled" or soupy at any point, don't worry! Just continue to beat for 3-4 minutes on medium high until a light and fluffy frosting appears.

MAKES 4 $\frac{1}{2}$ CUPS

- 1 cup pasteurized egg whites (about 5-6 egg whites)
- $\frac{1}{4}$ teaspoon cream of tartar
- $1\frac{1}{4}$ cups sugar, divided
- $\frac{1}{2}$ cup water
- 1 pound unsalted butter, room temperature



SALTED CARAMEL

IN A SAUCEPAN over medium heat, melt butter completely. Add brown sugar and cream. Stir until brown sugar is dissolved. Add in salt and bring to a boil for 1 minute. Allow to cool and come to room temperature. Place butter mixture in bowl of electric mixer fitted with paddle attachment. Add powdered sugar 1 cup at a time. Add additional salt to taste. Add additional powdered sugar to thicken frosting or heavy cream to loosen frosting.

MAKES 4¹/₂ CUPS



GARNISH IT!

Salted caramel drizzle

Sea salt

- 1/2 cup unsalted butter
- 1 cup dark brown sugar
- 1/3 cup heavy cream
- 1/2 teaspoon kosher salt
plus more for tasting
- 3 cups powdered sugar

