

BUTTERCREAMS

Just of list if things that the buttercreams I've tried are good for. I hope this is help for anyone wanting to try something new.

AMERICAN

- Piping flowers & Rigid lines
- Lambeth style piping if inverted sugar is added to make the buttercream more silky
- covering cakes
- filling cookies
- Stenciling

ITALIAN MERINGUE

- Piping flower pedals
- Covering cakes
- taking on color
- flavoring
- palette knife technique

ERMINE

- Filling sandwich cookies
- making cream cheese frosting
- covering cakes

SWISS MERINGUE

- Piping flower pedals
- covering cakes
- palette knife technique
- taking on color
- decent when it comes to flavoring

RUSSIAN

- Great for piping, flowers, lambeth style, rigid lines and pedals
- okay for the palette knife but not the best as it is kind on the stiff side
- Good for filling sandwich cookie
- takes on pastel colors well
- comes together quickly