

## Shopping List

### Bulk

Vanilla

Nuts (optional)

### Grocery

~3# powdered sugar

1 can sweetened condensed milk

12-18 oz chocolate

Lemon juice

### Dairy

Salted Butter or margarine

Eggs



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315 Westerly Road  
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Phone: 360.734.8158

[sassysampler@communityfood.coop](mailto:sassysampler@communityfood.coop)

[www.communityfood.coop](http://www.communityfood.coop)

## Buttercream "Eggs" with Royal Icing Flowers



# Buttercream “Eggs” with Royal Icing Flowers

## INGREDIENTS

Royal Icing Drop Flowers—prepare **at least one day and up to one month in advance** \*

2 egg whites

2t lemon juice

3c sifted powdered sugar (plus up to an additional cup)

Food coloring for flowers

Two pastry bags and tips

## Buttercream Eggs

2 lb powdered sugar

1 stick melted and cooled salted butter or margarine (8T)

1T vanilla

1 14oz can sweetened condensed milk

2c chopped nuts (optional)

12-18 oz chocolate chips for topping

\*for more tips on the Royal Icing drop flowers, visit our blog at [www.communityfoodcoop.wordpress.com](http://www.communityfoodcoop.wordpress.com); includes a link using meringue powder instead of raw egg whites.

## INSTRUCTIONS

### Royal Icing Flowers:

1. Beat egg whites until stiff peaks form.
2. Gradually add 3c powdered sugar and the lemon juice until smooth. Add more powdered sugar until icing is very stiff (you should be able to stand your spoon up straight on its own).
3. Keep covered until used.
4. Divide icing into two bowls—using a small amount of food coloring, dye each batch the color of your choice.
5. Fill a piping bag with each color of icing (remember to cover any excess icing) and fit one with a size 96 or 129 tip and the other with a size 2 tip.
6. Cover baking sheets with parchment paper.
7. Begin by using the large tipped bag—gently press on the top of the bag with the tip just touching the surface of the parchment paper. As you gently press out the icing, give it a slight turn and stop pushing out the icing. It will take a few tries before you get the correct pressure, but never fear, you’ll get it! Make sure you lift the tip straight up.
8. Using the bag with the #2 tip, pip a small dot in the center of the flower. Repeat process until half of your flower tipped bag is gone, then remove tips, rinse out, and switch tips so you can make flowers in the color you were using for the center of the flower.

9. Let flowers dry thoroughly, and store in air-tight container. Store leftover icing in fridge in airtight container.

### Buttercream “Eggs”:

1. Mix all ingredients together in a large bowl.
2. Form approximately 10 eggs and place on a parchment lined baking sheet.
3. Refrigerate for a couple hours (or covered, overnight) for best results.
4. Take eggs out and melt chocolate in a double boiler.
5. Either dip the eggs in the chocolate (using either turkey nails or a wide-tined fork in the bottom to hold the egg) and place them on the baking sheet (be sure to let the excess chocolate drip off) or place a spoonful of chocolate on the baking sheet and place egg on top—then spoon another couple spoonfuls of chocolate over it and spread until even.
6. Place your icing flowers on the eggs while the chocolate is still soft.
7. Let eggs sit until chocolate hardens (you can refrigerate them).
8. Use leftover Royal Icing to write the name of the recipient on the eggs before serving.



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