



KELLY
CONFIDENTIAL

BUDDY'S TIPS RECIPES

Carlo's Bakery Simple Buttercream Frosting

Ingredients:

- 1 cup sugar
- 3 tablespoons corn syrup
- 1/2 cup water
- 3 eggs
- 1 pinch salt
- 1 pound butter



Directions:

1. Put sugar, corn syrup and water in a saucepan over high heat.
2. Meanwhile, beat eggs and salt until fluffy.
3. When all of the sugar is dissolved and the mixture is boiling, pour over beating eggs.
4. Cut butter into cubes.
5. When the eggs-sugar bowl is lukewarm to the touch, slowly add butter while continuing to beat until fluffy and smooth.