

Betty's White Chocolate Icing for Decorating Gingerbread Men



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In this video, Betty demonstrates how to make White Chocolate Icing for Decorating Gingerbread Men. This icing has a good consistency for piping onto cakes, cookies, cupcakes, doughnuts, etc.

Ingredients: (This recipe only makes a small amount, but you may double (or triple) the recipe, according to your needs.)

- 1 oz. white chocolate chips
- 1 teaspoon butter
- 1 cup confectioner's sugar (icing sugar or powdered sugar)
- 1 tablespoon hot water, plus more if needed

In a medium-sized bowl, heat 1 ounce white chocolate chips and 1 teaspoon butter on HIGH in microwave oven, stirring every 15 seconds, until chocolate chips and butter are melted—about 1 minute. Blend in 1 cup confectioner's sugar and 1 tablespoon hot water. Beat with an electric mixer until smooth. If necessary, add hot water, a teaspoonful at a time, until of desired consistency. Place into a piping bag and use for decorating iced or un-iced sweets. If you don't have a piping bag, cut a *very* small opening at the bottom of a quart-sized plastic bag and inserted some of the white icing into the bag. Then squeeze the white icing out of the small hole in the plastic bag. This icing will look much nicer with professional equipment, but you can always use this quick and easy method. Pipe White Chocolate Icing on Gingerbread Men (from previous video) to decorate as desired. I hope you enjoy using this White Chocolate Icing to decorate the Gingerbread Men we made yesterday! You can give the Gingerbread Men facial features, buttons, belts, boots, etc.! Enjoy! --Betty