

# Frosting GUIDE



## Buttercream

The most common type of bakery frosting  
Characteristics: Versatile, buttery, and sweet  
Best for: Sheet cakes, layer cakes, cupcakes

## Cream Cheese

You can't go wrong with sugar and cream cheese  
Characteristics: Tangy, smooth, and creamy  
Best for: Carrot cake, red velvet cake, cinnamon rolls

## Whipped Cream

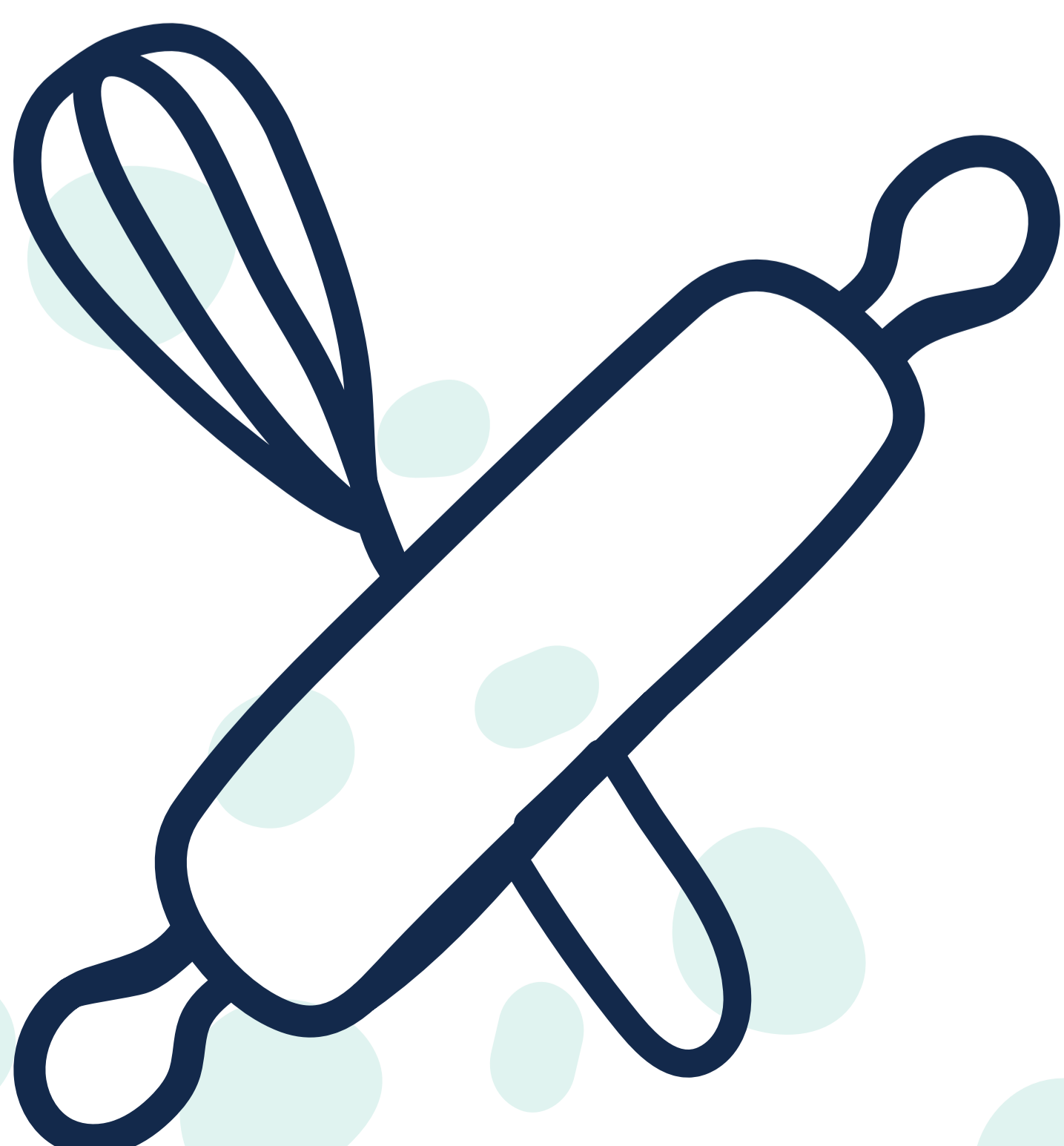
Best paired with light and fruity desserts or classic pies  
Characteristics: Fluffy, mild, and simple  
Best for: Strawberry shortcake, angel food cake, no-bake desserts

## Whipped Ganache

Everything you love about ganache with a fluffy texture  
Characteristics: Rich, light, silky  
Best for: Chocolate cakes and cupcakes

## Fondant

A professional look with great flavor  
Characteristics: Smooth, soft, sweet  
Best for: Decorating cakes or cupcakes



## Royal

The classic sugar cookie icing  
Characteristics: Very sweet, dries hard  
Best for: Decorating cookies, gingerbread houses