

# Cake Icings Troubleshooting Guide

PROBLEM	PROBABLE CAUSE	PROBABLE SOLUTION
But-R-Creme™ discoloration	<ul style="list-style-type: none"> <li>• Heat Shock</li> </ul>	<ul style="list-style-type: none"> <li>• Proper storage and shipping conditions</li> </ul>
But-R-Creme™ too stiff	<ul style="list-style-type: none"> <li>• Heat Shock</li> <li>• Cold Icing</li> <li>• Outdated product</li> </ul>	<ul style="list-style-type: none"> <li>• Proper storage &lt;90°F</li> <li>• Shipping conditions &lt;90°F</li> <li>• Apply at 70-75°F</li> <li>• Stock rotation-use fresh product</li> </ul>
Fondant cake icing sags on sides of cake with top	<ul style="list-style-type: none"> <li>• Using too much icing</li> <li>• Decorating technique</li> <li>• Icing expansion from center layer</li> </ul>	<ul style="list-style-type: none"> <li>• Apply icing conservatively</li> <li>• Tie in the sides of the cake</li> <li>• Allow ½” edge clearance for expansion</li> </ul>
But-R-Creme™ icing cracks on finished cake	<ul style="list-style-type: none"> <li>• Layers frozen</li> <li>• Too little coverage</li> </ul>	<ul style="list-style-type: none"> <li>• Let layer sit at room temperature 15-20 minutes before icing</li> <li>• Increase coverage</li> </ul>



**For product or distribution center information, call 1-800-248-1144.**