

Frosting Cheat Sheet



Too Thick or Stiff Add liquid one teaspoon at a time until smooth.



Too Thin or Runny Add powdered sugar until the frosting thickens.



Grainy Texture Let it rest, then beat gently.



Lumpy Frosting Let it warm up, then beat until smooth.



Frosting Melting Chill briefly & frost cooled cupcakes.



Too Sweet Add a pinch of salt or lemon juice.



Not Enough Flavor Add a few drops of extract or zest.



Won't Hold Shape Chill briefly, then rewhip.



Hard to Pipe Add a bit of liquid & mix again.



Air Bubbles Mix slowly to reduce air pockets.



Crusting Fast Keep frosting covered with a damp cloth.



Frosting Separating Fold together gently if separating.