

 r/AskBaking • 1 yr. ago

Kitchen-District-431



How to get icing to taste nice

Icing/Fondant

Hi- Everytime I make glacier or similar icing for my cakes it tastes horrible. I've changed to cornflour free icing sugar which has helped.

I normally use icing sugar, milk or boiling water and sometimes a bit of lemon juice. I've tried adding in other flavourings like vanilla and my icing never tastes nice.

How do I make my icing taste like it does from the shops? For example, the icing on an iced finger, or the pink icing on a Greggs's Tottenham Cake. Is it even glacier? I'm pulling my hair out trying to make this delicious icing and have spent 5+ years trying to figure it out.

I've also tried royal icing and it isn't that either

Any suggestions?!

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 Kaseteufel • 1y ago

It sounds like maybe you just don't like this type of icing and should try different types then trying to force yourself to like something that you don't. Like, I enjoy a [glacier icing](#)  every now and then but my mil hates it so it never gets used and it's no big deal as there are other types of icing out there.

[Skip to main content](#)[Log In](#)**fifa_2001** • 1y ago

try Swiss meringue buttercream? I'm not sure if my answer is irrelevant as you're talking specifically about icing- but I like how silky SM buttercream tastes

↑ 3 ↓ ...

⊕ 1 more reply

**cancat918** • 1y ago

You might be interested in this comparison of buttercreams.

<https://www.sugarologie.com/recipes/buttercream-comparison>

Have you made Russian buttercream (also known as condensed milk frosting)?

It has a slight caramel flavor from the condensed milk. It is very silky and is made with butter and the condensed milk. I add a pinch of salt and a teaspoon of good quality vanilla extract.

<https://www.sugarologie.com/recipes/russian-buttercream>

The best part is that it doesn't require icing sugar, as the sweetness comes from the condensed milk. So it's nice and smooth and not overpoweringly sweet. The only thing you shouldn't do with it is freeze it because that will adversely affect the flavor and texture.

Hope this information helps! 🌸🦋

↑ 3 ↓ ...

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**dieselthecat007** • 1y ago

The typical "glace" icing you make at home is powdered/icing sugar, water and a bit of lemon juice or milk, but the glace icings from the shops typically would contain invert sugar and or glucose which gives better flavor and texture. They may also use a glace icing that is sometimes referred to as poured fondant. It is made by boiling a sugar syrup with glucose or invert sugar, letting it cool to a specific temperature and then inducing crystallization by mixing. When fully crystallized, it can be diluted to an icing consistency with a bit simple syrup. This is the truly delicious stuff the pros use. You can find recipes on line for it. Look for poured fondant recipes that use the method I just outlined. It has a much better flavor and texture than the home version. I do use the simple recipe you have from time to time, but when I really need it to be spot on, I'll make the poured fondant at home.

↑ 3 ↓ ...

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culture is stuck in this repeating pattern of always wanting to ice things -- and many times, recipe authors don't even bother with picking tasty versions of icing as long as it's sweet. I suggest exploring a broader range of different cakes and OP might be able to find something that works for them. I am more familiar with German, Austrian, and Eastern European baking traditions, and there are so many delicious cakes that go way beyond making a basic batter and coating it in icing.

Having said that, when making anything that requires confectioner's sugar, instead of buying it, I usually make it from scratch as needed. Putting regular granulated sugar into a high-speed blender only takes a few seconds to turn it into superfine sugar. And as you are going to use it right away, it doesn't need any anti-caking additives like cornstarch.

↑ 2 ↓ ...



TobyJacks • 1y ago

The icing on an iced finger is usually made with fondant icing sugar, instead of normal icing sugar. It had dried glucose syrup added so it's sweeter, glossier and stays softer than your normal glacé icing.

I sometimes find it in Tesco's but I think Sainsbury's usually have it - it's in a green pack.

I really want an iced finger now lol

↑ 2 ↓ ...

⊕ 1 more reply



Mom2Sweetpeaz • 1y ago

I just googled a recipe dupe for Gregg's Tottenham cake as I'm in Canada, so I haven't yet tried this lovely looking cake. I was wondering where your butter was, as my standard icing uses butter.

But upon researching, it appears this icing is what I would consider a thick glaze as it is just icing sugar, water or black currant juice, and red food colouring.

So it might just be your proportions. I would probably add a touch of vanilla prior to adding the water/juice.

The version I read used 1 cup icing sugar, then just added in the liquid a bit at a time until the desired consistency. A stick blender or hand held mixer might give you a smoother consistency more quickly but this should be able to hand mixed quite easily. This was for an 8 x 8 inch pan.

Not much else you can do for flavour since it's literally sugar and water. If I didn't want to use the black currant juice to add the light berry taste, I would sub a splash of milk to the desired thickness. That would smooth out the taste. If using lemon juice, I'd ditch the water entirely. Use less liquid and add sparingly as it's easy to get the icing too thin very quickly, then you'll need to doctor it with more icing sugar. I rarely find much difference in icing sugars by brand but since it's really on its own, a better brand might be worth it (we generally only have one brand on the shelf and it's across the majority of grocery stores so not many options here to worry about).

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Thank you for giving such a detailed reply! Perhaps a better quality icing sugar might be one to try

↑ 2 ↓ ...



Fyonella • 1y ago

I don't know what Glacier icing is? But since you're mentioning Greggs I would think you're in the U.K.

Fairly sure it's just simple Glacé Icing.

Icing Sugar, water and a drop or two of lemon juice. Look up a Mary Berry recipe if you want quantities. I usually just wing it.

↑ 1 ↓ ...



littlebittydoodle • 1y ago

Have you tried different brands of icing sugar? I remember a big debate about this in a baking group I was in, with west coast Americans all loving their powdered sugar, while East coasters said it always tasted awful. Then an article was published stating it was the regional brands who added various additives to the east coast ones. Something like that. I live on the west coast and only buy one brand of premium (not store/generic brand) sugar and it tastes delicious. I make icings all the time, in various ways like you've described, and they're all good.

I would try another brand of icing sugar, OR, you can make your own if you have a high powered food processor or blender, by just blending your regular (caster) sugar until it's powdery.

↑ 1 ↓ ...



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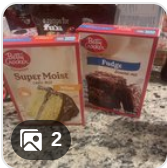
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