



# **BUTTERCREAM ICING**

# CATEGORY

Icings, Toppings & Glazes

## **OVERVIEW**

05-005

### **INGREDIENTS**

#### Group 1

	Total Weight: 0.356
BRITE VANILLA EXTRA STRENGTH	0.001
Butter	0.100
Evaporated Milk	0.030
Icing Sugar	0.225
Ingredient	KG

#### **METHOD**

How to do it:

- 1. Place butter in a bowl and cream until soft.
- 2. Add the icing sugar gradually, with enough milk to give a spreading consistency.
- 3. Add Brite Vanilla Extra Strength and blend until combined.