

RED VELVET CUPCAKE ICING

OVERVIEW

15-022

INGREDIENTS

Group Cupcake

Ingredient

PETTINICE READY-TO-USE WHITE ICING

PETTINA CLASSIC CHEESECAKE MIX

Water

KG

0.300

0.080

0.020

Total Weight: 0.400

Yield: 16 x 25g (25g per 40g cupcake)

METHOD

How to do it:

1. Combine Pettinice RTU White Icing and Pettina Classic Cheesecake Mix in a mixing bowl.
2. Mix on high speed with a wire whisk until well-blended.
3. Gradually add water while mixing on high speed. Mix until smooth.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Icings, Toppings & Glazes



FINISHED PRODUCT

Cupcake