



Creams -

Recipe No:
R751 - R751d

BUTTERCREAM FOR FILLINGS

USING HI-VOL CAKE MARGARINE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Hi Vol Cake Margarine	2.400	47.8%
	FONDANT POWDER	2.100	41.8%
2	Icing Sugar	0.450	9%
3	Milk	0.075	1.4%
Total Weight		5.025	

Method: 1. Cream together Group 1 until fairly light
2. Add Group 2 and blend in
3. Sieve Group 3 and add to bowl
4. Cream until light and fluffy

Notes: To produce and chocolate cream add 1.360grams of melted bakers chocolate and the made up cream.
Recipe percentages are on total batter / mix weight (100%)