

Icings and Fillings - Icings**Recipe No:****R653 - R653a****SOFT ICING**USING FONDANT WHITE STANDARD

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	NZB SUPERFINE FONDANT	2.000
	Water (boiling)	2.000
2	NZB ICING SUGAR	12.000
	Milk Powder	0.300
	MORAH CAKE SOFT/Butter (soft)	0.400
	P3	0.040
Total Weight		16.740

- Method:**
1. Blend Group 1 together to form a syrup.
 2. Add Group 2 and mix together for 1 minute on slow speed.
 3. Scrape down and mix for 3 minutes on second speed.

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.
To assist the setting, warm before use.