

732-0800 - KRUSTEAZ PROFESSIONAL
VANILLA CREME ICING MIX

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Brand: KRUSTEAZ



Nutrition Facts

Serving Size 2 TBSP DRY MIX

	% Daily Value*
calcium	0%
carbohydrate, total 13Gram	4%
cholesterol 0Milligram	0%
energy, percent contributed by fat 25Kilocalorie (international table)	%
energy 80Kilocalorie (international table)	%
fat, total 2.5Gram	4%
fatty acids, total saturated 1.5Gram	8%
fatty acids, total trans 0Gram	%
fibre, total dietary 0Gram	0%
iron, total	0%
protein, total 0Gram	%
sodium 40Milligram	2%
Sugars, tot, expression unknown 11Gram	%
Vit C unk.	0%
vitamin A	0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Product Specifications

GTIN	10041449102600
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Ingredients

Sugar, palm and soybean oil, wheat starch, corn syrup solids, Less than 2% of: monoglycerides, natural and artificial flavors (contains milk derivatives), polysorbate 60, propylene glycol ester, salt, soy lecithin, titanium dioxide (color).

Preparation and Cooking

FULL BATCH HALF BATCH 5 lb (full box) Mix 2 1/2 lb (8 1/3 cups) Mix 12 oz (1 1/2 cups) Hot Water 6 oz (3/4 cup) Hot Water 1. Place mix in bowl. Using a paddle, gradually add water while mixing on low speed 1 minute. 2. Scrape bowl and paddle. Change to high speed and continue mixing until icing is light and creamy. 3. Use immediately or cover to prevent dehydration.

Serving Suggestions

EXTRA RICH ICING RECIPE: For a full batch, add 10 oz (1¼ cups) hot water and 8 oz (1 cup) melted butter. Mix as directed. HIGH ALTITUDE: No adjustment necessary. For softer, spreadable icing, gradually increase water amount. For stiffer, pipable icing, slightly decrease water amount. Icing can be stored in airtight container. Rewhip before using.

Packaging and Storage

STORE IN A COOL, DRY PLACE.

Allergens

May contain: Eggs and their derivates
Contains: Milk and its derivates, Soybean and its Derivatives, Wheat and Their Derivatives