

FUDGE ICING (USING BAKELS ICING STABILISER)

INGREDIENTS

Group 1

Ingredient	KG
Icing Sugar	1.000
Water	0.100
Bakels Icing Stabiliser	0.056
Total Weight:	1.156

Group 2

Ingredient	KG
Bakels Creme Shortening	0.300
Total Weight:	0.300

METHOD

1. Place Group 1 in mixing bowl. Blend until lump-free and smooth.
2. Add Group 2 and blend for approximately 3 minutes on top speed until light and fluffy. Extra water can be added to adjust the consistency of the icing.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Icings