

WHITE BUTTERCREAM ICING

200g Solite Vegetable Shortening
1 tsp clear vanilla essence
40ml hot water.

Blend for about 1 minute until creamy and then add:

400g Icing sugar
1 tbsp Actiwhite (egg white powder)

Mix again for another minute and add colour if required. To use as a crumb base, place a small amount of icing on the cupcake or cake and spread over then refrigerate to seal. Finish by piping or spreading as much as needed.

We have readymade White Buttercream options in-store – ask us!

