



Vanilla Frosting

Product Code: F0923

Pack Size: 10kg Pail

Vanilla Frosting is a smooth, velvety frosting that is ready to use straight from the pail to add value and indulgence to cakes, tray bakes, muffins and cupcakes.

For recipe ideas visit www.macphie.com

Method:

- Use as desired straight from pail, optimum temperature is from 16-22°C.
- Place into piping bag with a nozzle inside and use as desired.
- Alternatively, use a pallet knife to coat cakes and other baked goods.
- MONO Confectionery Depositor can be used for depositing of product onto baked goods.

Notes:

- Shelf life from date of manufacture: 9 months. Unopened, store in a cool dry place (<20°C).
- Shelf life once opened: Until end of shelf life, provided it is stored in closed unit

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