

MARSHMALLOW FROSTING

just add water
and whisk for 5 minutes!



CREATES PEAKED ICING WHICH IS FLUFFY AND SWEET,
PERFECT FOR TOPPING ANY CAKE AND USING ON
BAKED ALASKA AND LEMON MERINGUE PIES

190g e

You will need:

- 100ml warm water
- Electric hand or stand mixer

Ingredients:

Sugar, Dextrose, Free Range **EGG** White Powder, Anti-caking Agent, Stabilisers, Acidity Regulators, Flavourings.

For allergens see ingredients in **bold**.

Instructions:

1. Place the contents of this pack in a large bowl and pour in 100ml of warm water. Stir and leave to stand for a few minutes.
2. Beat on a high speed for 5 minutes. The mixture will become thick and fluffy, with glossy peaks formed.
3. The mixture can be spooned or piped onto your cake, use immediately.
4. A blow torch can be used to give a caramelised texture.

Nutritional Values

Typical Values	Per 100g
Energy	1667 kJ 398 kcal
Fat	0g
Of which Saturates	0g
Carbohydrates	91.7g
Of which Sugars	84.5g
Protein	6.4g
Salt	0.25g

Store in a cool, dry place.

Made for and imported by Lakeland.

Made in South Africa.