

# BASIC ICING



## INGREDIENTS

1 cup pure icing sugar  
1 tsp butter, softened  
warm water or milk

## METHOD

1. Sift icing sugar into a bowl and add softened butter. Add colouring here if necessary.
2. Slowly add water or milk, a tiny amount at a time, until the right consistency, mixing well.

## STORAGE & LEFTOVERS

\* Cover until using so it doesn't harden.

## VARIATIONS & TIPS

- \* Add natural colourings and sprinkles or 100s & 1000s e.g. Hopper natural food colourings and cake toppings range
- \* For a yummy healthy passionfruit version, mix 1 cup icing sugar, ½ cup plain yoghurt with pulp of 1 passionfruit

## NOTE

Always look for organic ingredients to be sure you are avoiding additives. Check the label carefully to ensure there are no nasties in your ingredients.

PREPARATION TIME: 5-10 MINS