

YEAR 9 FOOD MODULE 2

CUP CAKE ICING

INGREDIENTS

Serves 12

125g icing sugar

20g butter, softened

1 tablespoon boiling water

Flavour options:

1 tablespoon lemon juice

1 teaspoon cocoa powder

1 tablespoon orange juice

50ml passion fruit pulp

1 teaspoon vanilla extract

1 teaspoon peppermint extract

METHOD

- Prep: 15 mins / cook 10 mins
- Combine first three ingredients in a bowl and mix well, until glossy and smooth
- Choose one of the flavour options and add to the mix
- Mix till the icing is glossy and spreadable
- Not too thick and not too runny it drips off the cakes
- If your icing is too thick, add more water ; if its too thin, add more icing sugar
- Ice your cakes using a knife. If you are decorating after spreading the icing, do so before the icing sets entirely