

Krusteaz Professional Vanilla Creme Icing Mix

Krusteaz Professional Vanilla Creme Icing Mix creates a light and fluffy icing with a hint of vanilla that is simple to prepare and customize.



Shelf Life Storage Temp Min Storage Temp Max

365 days 32°F 90°F

Ingredients

Sugar, palm and soybean oil, wheat starch, corn syrup solids, Less than 2% of: monoglycerides, natural and artificial flavors (contains milk derivatives), polysorbate 60, propylene glycol ester, salt, soy lecithin, titanium dioxide (color).





Preparation and Cooking

FULL BATCH HALF BATCH

5 lb (full box) Mix 2 1/2 lb (8 1/3 cups) Mix 12 oz (1 1/2 cups) Hot Water 6 oz (3/4 cup) Hot Water

1. Place mix in bowl. Using a paddle, gradually add water while mixing on low speed 1 minute.

2. Scrape bowl and paddle. Change to high speed and continue mixing until icing is light and creamy.

3. Use immediately or cover to prevent dehydration.

EXTRA RICH ICING RECIPE:

For full batch, add 10 oz (1 V4 cups) hot water and 8 oz (1 cup)

melted butter. Mix as directed.

HIGH ALTITUDE: No adjustment necessary.

PAN SIZE: Cupcake Pans

SCALE: about 1/2 oz icing per cupcake

FULL BATCH YIELD: 151/3 dozen, iced cupcakes

PAN SIZE: Round Pans SCALE: 15 oz icing per cake

FULL BATCH YIELD: 6, filled iced 2 layer 9-inch cakes

PAN SIZE: Sheet Pan SCALE: 30 oz icing per cake

FULL BATCH YIELD: 3, iced 24x16x1-inch cakes

HANDLING TIPS

For softer, spreadable icing, gradually increase water amount. For stiffer, pipable icing, slightly decrease water amount.

View our full recipes library at https://www.krusteazpro.com/recipes

Allergens













Nutrition Facts

142 servings per Container

Serving Size 2 Tablespoons mix

Amount per serving

Potassium 0mg

Calories

70

0%

Calories	. •
	% Daily Value*
Total Fat 3g	3%
Saturated Fat 2g	8%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 40mg	2%
Total Carbohydrate 13g	5%
Dietary Fiber 0g	0%
Total Sugars 11g	
Includes 11g Added Sugars	2%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.