

‘Buttercream’ Icing

ENOUGH TO COVER THE TOP AND MIDDLE OF A 5 INCH CAKE



Ingredients

- 285g icing sugar
- 115g dairy free spread
- Flavouring essence or your choice (vanilla, coffee etc) or lemon juice

Directions

- Using a mixer gradually beat about the icing sugar and a few drops of your flavouring essence into the dairy free spread until thick enough to pipe and you can no longer taste any fat from the margarine. If it still tastes fatty add more icing sugar.

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Lactose & Galactose Free Recipe