

Chocolate Icing

Ingredients:

	kg
Icing Sugar	4.530
Milk Powder	0.080
Gamma AV White Cake Margarine	1.020
Icing Sugar	0.910
Glucose	0.400
Water	0.740
Plain Chocolate (melted)	0.680
Chocolate Colour if desired	

Method:

- Place the largest portion of icing sugar and the milk powder in a machine bowl fitted with a beater.
- Place the Gamma margarine, icing sugar, glucose and water into a suitable container and heat to 160°F.
- Add two thirds of this blend to the icing sugar and the milk powder in the mixing bowl.
- Mix until smooth, add the remainder of the blend and clear on slow speed.
- Add the melted chocolate and blend well together on slow speed.