



Product Name: Reduced Sugar Rainbow Frostings

Ref Number: SI140 and SI301

Pack Size: 5Kg pail

Product Information: **Reduced Sugar Rainbow Frostings** are a range of smooth, indulgent frostings available in vanilla and chocolate **flavour**. The **Reduced Sugar Rainbow Frostings** are 30% reduced sugar (compared to Rainbow frosting), free from artificial colours and flavours and hold their shape well in application. All come in 5kg pails and have a shelf-life of 9 months in pail.

For recipe ideas visit www.macphie.com

Directions for Use

- May be used directly from the pail. If desired, beat to the desired consistency for 2-3min on middle speed on a planetary mixer fitted with a beater.

MUFFINS

- Make up muffins using **Reduced Sugar Mississippi (Chocolate) muffin/cake mix** and allow to cool.
- Transfer **Reduced Sugar Rainbow Frosting Vanilla/Chocolate** into a piping bag fitted with a piping nozzle.
- Pipe on top of muffins in a large whirl shape (or as desired)

TRAYBAKES/SLICES

- Using a palette knife spread the **Reduced Sugar Rainbow Frosting Vanilla/Chocolate** onto the product and spread flat.
- Allow **Reduced Sugar Rainbow Frosting Vanilla/Chocolate** 30 minutes to harden slightly before cutting into squares/fingers.