

Macphie Soft Icing is suitable for enrobing, decorative piping, extending fondant and the making of royal icing. **Macphie Soft Icing** sets with a dry surface but remains soft and helps to prevent the icing from going brittle.

| RECIPE - ENROBING | kg | lb | oz | MAKE UP INSTRUCTIONS |
|---------------------------|-------------|----|-----|--|
| Macphie Soft Icing | 1.000 | 2 | 4 | <ul style="list-style-type: none"> Place Macphie Soft Icing in a bain-marie and warm gently to approximately 38°C (100°F). Add simple syrup and stir gently to prevent aerating the mix. When blended, the mixture may be beaten on slow speed to obtain the required consistency for piping. |
| Simple Syrup | 0.125-0.250 | 0 | 4-8 | |
| | | | | |
| RECIPE - PIPING | kg | lb | oz | |
| Macphie Soft Icing | 1.000 | 2 | 4 | |
| Simple Syrup | 0.065 | 0 | 2 | |
| Total | 1.065 | 2 | 6 | |

| EXTENDING FONDANT | kg | lb | oz | MAKE UP INSTRUCTIONS |
|---------------------------|-------------|-----|-----|--|
| Fondant | 12.500 | 27 | 8 | <ul style="list-style-type: none"> Place fondant and Macphie Soft Icing in a bain-marie and warm gently to approximately 38°C (100°F). Add simple syrup and blend together. |
| Macphie Soft Icing | 1.500 | 3 | 5 | |
| Simple Syrup | 1.500-2.000 | 3-4 | 5-6 | |

| ROYAL ICING | kg | lb | oz | MAKE UP INSTRUCTIONS |
|---------------------------|-------|----|----|--|
| Icing Sugar | 4.000 | 9 | 0 | <ul style="list-style-type: none"> Blend Macphie Soft Icing and egg white together. Gradually add icing sugar and beat lightly until the desired consistency is obtained. |
| Macphie Soft Icing | 1.000 | 2 | 4 | |
| Egg Whites | 0.650 | 1 | 7 | |
| Total | 5.650 | 12 | 11 | |

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.