



FLAT ICING

Yield: 1½ cups, 12 ounces (340 grams)

Equipment

- Medium size mixing bowl
- Whisk

Ingredients

- 9 ounces powdered sugar, sifted
- 2 ounces milk
- 1 ounce melted unsalted butter
- ½ teaspoon vanilla extract

Preparation

1. Combine all ingredients in bowl and whisk until smooth.
2. The icing should drip slowly off the whisk. If it is too thick add a extra milk, one tablespoon at a time.

Note: Flat icing will keep in the refrigerator for 3 days. Re-whisk before using.

My Notes

[illegible]

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