

# Creamed Frosting

## Ingredients:

- 3 tablespoons soft butter (1.5 oz)
- 6-8 tablespoons heavy cream
- 3 cups INDIA TREE Fondant & Icing Sugar
- 2 teaspoons vanilla powder or liquid vanilla extract
- **Optional:** INDIA TREE Natural Decorating Colors

## Instructions:

1. In a medium-sized bowl, beat butter until smooth and creamy.
2. Sift sugar, then gradually add it into butter along with 4 tablespoons of cream. Continue to mix after each addition until smooth. Add more cream depending upon the consistency desired. Keep in mind that the addition of liquid coloring may affect consistency. If the resulting frosting is too thin, add a bit more sugar.
3. Add vanilla powder or extract if desired. Mix thoroughly.

## To Color:

4. Add coloring a drop at a time, mixing well after each addition, until you have achieved the desired hue. Keep in mind that the color will deepen a shade or two as it dries.
5. Before applying frosting to your baked goods, be sure that they have cooled completely. Spread frosting liberally using a metal, offset spatula.



Nature's Colors