

# Sugar & Crumbs Buttercream

## INGREDIENTS:

- 5 tbsps Water
- 1/2 cup Cake & Icing Shortening
- 1 tsp Vanilla
- 1/4 tsp Butter Flavor
- 1/2 tsp Almond Flavor
- 1/2 tsp Salt
- 1 pound desired Sugar & Crumbs Mix (453 grams)



## DIRECTIONS:

1. Combine all ingredients & beat on medium speed until well blended, about 10 minutes.
2. Blend several minutes on low speed.
3. This will make approximately 2.5 cups of icing.
4. The Sugar & Crumb flavored sugars do not color the icing-- the icing will remain white unless food coloring is added.