

Maple Butter Cream Icing



Serves	6
Prep time	15 minutes
Allergy / Intolerance	Amines , Artificial Additives , Artificial Colours , Dairy , Egg , Glutamates , Preservatives , Salicylates , Wheat
Suitable for	Dairy / Lactose Free , Gluten Free , RPAH Elimination Diet - Low Chemical / Failsafe
Meal type	Sweet Things
Misc	Child Friendly , Pre-preparable , Serve Cold
Occasion	Birthday Party , Casual Party , Special Occasions

Ingredients

- 50g butter or Nuttalex
- 110g pure icing sugar
- 1 tablespoon pure maple syrup

Directions

1. Cream the butter and icing sugar until light and fluffy.
2. Whisk in the maple syrup.
3. Use immediately to decorate the cake or store in the fridge until needed.

Note

Low Chemical / Failsafe

This recipe makes enough icing to decorate 6 cupcakes as shown in the photo.