

Chefmaster®

deluxe meringue powder

decorating icing concentrate

Filled by weight, not to volume. Contents may settle.

NET WT. 5 oz (141.75g)

Chefmaster®

deluxe meringue powder instructions

2405
GLUTEN FREE


ROYAL ICING (A HARD DRYING ICING): MIX ¼ CUP MERINGUE POWDER WITH ¼ CUP OF COLD WATER. BEAT UNTIL PEAKS FORM. ADD 4 CUPS SIFTED POWDERED SUGAR (4 – ½ CUPS IF FIRMER FINISHED ICING DESIRED). BEAT TO DESIRED CONSISTENCY. TO KEEP ICING SOFT ADD 3 OZ. GLYCERINE.

BUTTERCREAM ICING (A SOFT, CREAMY ICING): DISSOLVE ¾ CUP OF GRANULATED SUGAR IN ¼ CUP OF BOILING WATER. COAT AND ADD ¼ CUP MERINGUE POWDER. BEAT TO PEAK. STIR IN 1 POUND OF SIFTED POWDERED SUGAR AND BEAT UNTIL WELL MIXED. MIX IN 2 – 2 ½ CUPS WHITE VEGETABLE SHORTENING. FLAVOR TO TASTE IF DESIRED.

BOILING ICING: DISSOLVE AND BOIL AT HIGH HEAT (240°F) 2 CUPS GRANULATED SUGAR IN ¾ CUP OF WATER, ¼ CUP CORN SYRUP AND A SMALL PINCH OF SALT. SEPARATELY DISSOLVE AND WHIP ¾ CUP (6 TABLESPOONS) MERINGUE POWDER IN 1 CUP COLD WATER, ADD 1 CUP GRANULATED SUGAR WHILE BEATING MERINGUE MIX; SLOWLY ADD BOILED SUGAR MIX. WHIP AT HIGH SPEED UNTIL COOL.

MERINGUE TOPPING (FOR MERINGUE SHELLS, PIE TOPPINGS): DISSOLVE ¾ CUP GRANULATED SUGAR IN ¾ CUP BOILING WATER. COOL. ADD ¼ CUP MERINGUE POWDER AND BEAT TO HIGH PEAK.

EXTRA HINTS: KEEP UTENSILS GREASE FREE. ICINGS MAY BE REFRIGERATED IN AIRTIGHT CONTAINERS. BEAT AGAIN BEFORE USING. COVER BOWL AND TUBE ENDS WITH DAMP CLOTH. TRY MERINGUE POWDER IN COOKIES, DRINKS, DESSERTS AND OTHER RECIPES WHERE LIGHT AND FROTHY CONSISTENCY IS DESIRED. COLOR TO SUIT WITH Chefmaster COLORS.

INGREDIENTS: POWDERED SUGAR, SUGAR, EGG WHITES, ARABIC GUM, AMMONIUM ALUMINUM SULFATE (FLAVOR ENHANCER), TRAGACANTH GUM, SALT, ARTIFICIAL FLAVOR, CALCIUM LACTATE (PRESERVATIVE).

CONTAINS: EGG.

MADE IN A FACILITY THAT ALSO PROCESSES SOY PRODUCTS.

MGF. BY BYRNES & KIEFER CO. • FULLERTON, CA 92833



Amount/ Serving		% DV
Total Carb.	2.1g	8%
Sat. Fat	0g	0%
Trans Fat	0g	0%
Cholest.	0mg	0%
Sodium	2.0mg	9%
Total Fat	0g	0%
Fiber	0g	0%
Sugars	20g	40%
Protein	3g	6%

4 servings per container
Serving size: 1.25 oz (35.23g)
Calories 120
Contains 120 per serving

Not a significant source of Vitamin D, calcium, iron, and potassium

5 oz Jar Side

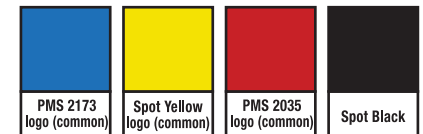
Size: 2" x 8.5" die

Unwind: 4

Date: 2/5/21

Material: white substrate

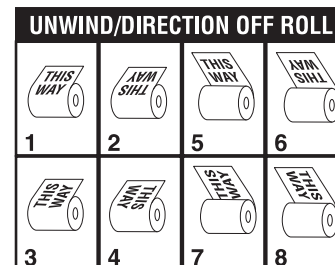
Inks/Plates:



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PLEASE READ CAREFULLY

This copy proof is for general appearance ONLY. It is to be used for proofing copy, layout & design ONLY. It is NOT TO BE USED FOR FINAL COLOR. If color accuracy is needed, a color key or digital proof may be requested for final approval. Correct colors for printing are to be conveyed by the customer to the printer using the PANTONE color system or sample to match. Tooling and material will NOT be ordered until we receive final approval. Richards Label does not guarantee the scanability of barcodes below 80% magnification.



- Approved
- Approved with changes
- Not approved, see updates

Signature _____

Date _____