

## deluxe meringue powder

decorating icing concentrate

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

Chefmaster

#### deluxe meringue powder instructions

ROYAL ICING (A HARD DRYING ICING): MIX 1/4 CUP MERINGUE POWDER WITH 1/2 CUP OF COLD WATER, BEAT UNTIL PEAKS FORM. ADD 4 CUPS SIFTED POWDERED SUGAR (4 - 1/2 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 % CUP OF GRANULATED SUGAR IN % CUP OF BOILING WATER, COAT AND ADD % CUP MERINGUE POWDER, BEAT TO PEAK

STIR IN 1 POLIND OF SETED POWDERED SUGAR AND BEAT UNTIL WELL MIXED. MIX IN 2 – 2 - ½ CLUPS WHITE VEGETABLE SHORTENING, ELAVOR TO TASTE JE DESIRED. BOILING ICING: DISSOLVE AND BOIL AT HIGH HEAT (240°F) 2 CLIPS GRANULATED SUGAR IN % CUP OF WATER % CUP CORN SYRUP AND A SMALL PINCH OF SALT. SEPARATELY DISSOLVE AND WHIP 3/8 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 34 CUP GRANULATED SUGAR IN 1/2 CUP BOILING WATER, COOL. ADD 1/4 CUP MERINGUE POWDER AND BEAT TO

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

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

NET WT. 10 oz (284g)

Made in a facility that also processes soy products. MFG. BY BYRNES & KIEFER CO. • FULLERTON, CA 92833



### 10 oz Jar Side

Size: 2.25" x 10.5" die

Unwind: 4

Date: 2/5/21

Material: white substrate





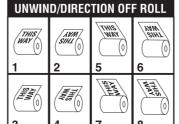




#### Inks/Plates:

# **PLEASE READ CAREFULLY**

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	Approve
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Approved with changes

Not approved, see updates

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