

Commercial Recipe:

Gluten Free, Vegan Lemon Frosting Mix - Instructions:

Yield: Per 1.5 cup batch use:

Ingredients:

12 oz. Mix

10 TBSP unsalted butter at room temperature*

*for VEGAN prep option replace butter with raw coconut oil, soy butter, or vegetable shortening)

3 TBSP milk of choice (for VEGAN prep option use vegan-friendly milk of choice)

Optional: Zest of (1) lemon

Directions:

1. Beat butter (or vegan alternative) with electric mixer on medium speed for 2 minutes.

2. Add Mix, lemon zest, and milk of choice. Beat on low speed until just incorporated then increase speed to medium and beat for an additional 2 minutes to ensure fluffy texture.

NOTE: Always add finishing decorations like sprinkles, nonpareils, or other edible decorations to frosted items before frosting sets to a crust.



Please Scan QR code for more information.