

Brown Sugar Cinnamon Frosting Mix - Gluten Free, Vegan

BAEU

Product Description

OliveNation Brown Sugar Cinnamon Frosting Mix is made from a powdered sugar, processed in accordance with 21 CFR Part 117 subpart B and in compliance with state and federal requirements for food safety and quality.

Product Ingredients

Powdered Sugar (Vegan Cane Sugar, Cornstarch), Brown Sugar, Cinnamon, Salt, Vanilla Bean Powder

Allergens

None

Shelf Life

12 Months

Origin

United States

Storage

Keep tightly sealed in a cool, dark place

Appearance

Finely granulated cream frosting powder mix

Aroma

Warm cinnamon aroma

Flavor

Brown sugar, cinnamon flavor

Nutrition Facts	
Serving size	19g
Amount per serving	
Calories	70
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 15mg	1%
Total Carbohydrate 19g	7%
Dietary Fiber 0g	0%
Total Sugars 18g	
Added Sugars 18g	36%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.	

Brown Sugar Cinnamon Frosting Recipe

You'll need:

12oz Brown Sugar Cinnamon Frosting Mix

10 Tbsp Vegetable Shortening

3 Tbsp Vegan Milk

Directions:

Beat vegetable shortening with electric mixer on medium speed for 2 minutes

Add Brown Sugar Cinnamon Frosting Mix and milk

Beat on low speed until just incorporated

Increase speed to medium and beat for another 2 minutes to ensure fluffy consistency

To Pipe:

Cut tip off a plastic piping bag and insert metal piping tip, if you have one. Otherwise, just pipe through the hole cut in the baggie. Fill bag with frosting and twist tightly closed. Squeeze bag with steady pressure, piping clockwise from the outside in.