

Delicate Icing Snowflakes



Vegetarian



Vegan



Dairy Free

READY IN



60 min.

SERVINGS



12

CALORIES



400 kcal

FROSTING

ICING

Ingredients



12 servings vermicelli



12 servings granulated sugar



3 tablespoons konnyaku powder



4 cups powdered sugar



6 tablespoons water



12 servings frangelico



12 servings frangelico



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☐ 12 servings frangelico

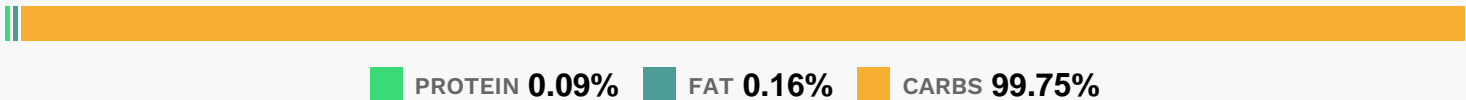
Equipment

- ☐ bowl
- ☐ paper towels
- ☐ hand mixer
- ☐ ziploc bags

Directions

- ☐ Beat powdered sugar, meringue powder and water in large bowl with electric mixer on low speed until sugar is moistened. Beat on high speed 5 to 7 minutes or until very glossy and stiff peaks form.
- ☐ Place icing in decorating bag with #10 tip. Or place icing in strong plastic bag; cut off a tip from one corner of bag. Keep damp paper towel over tip when not in use to prevent icing from hardening.
- ☐ Lightly brush entire snowflake with water; immediately sprinkle with glitter (use only edible glitter or sugar if snowflakes are to be eaten).
- ☐ Let dry; remove from waxed paper. To hang as decorations, attach nylon thread to one end.

Nutrition Facts



Properties

Glycemic Index:13.51, Glycemic Load:9.14, Inflammation Score:1, Nutrition Score:2.6721739114627%

Nutrients (% of daily need)

Calories: 399.95kcal (20%), Fat: 0.07g (0.11%), Saturated Fat: 0.01g (0.06%), Carbohydrates: 100.91g (33.64%), Net Carbohydrates: 100.63g (36.59%), Sugar: 51.1g (56.77%), Cholesterol: 0mg (0%), Sodium: 324.89mg (14.13%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.09g (0.18%), Calcium: 191.02mg (19.1%), Iron: 1.58mg (8.75%), Phosphorus: 83.65mg (8.36%), Selenium: 4.74µg (6.77%), Vitamin B1: 0.08mg (5.6%), Manganese: 0.06mg (2.92%), Copper: 0.05mg (2.53%), Zinc: 0.24mg (1.57%), Vitamin B6: 0.03mg (1.4%), Fiber: 0.29g (1.14%)