



Icing



Vegetarian



Gluten Free

READY IN



45 min.

SERVINGS



4

CALORIES



510 kcal

FROSTING

ICING

Ingredients

- ☐ 1.3 teaspoons almond extract
- ☐ 2 tablespoons plus
- ☐ 4 cups powdered sugar
- ☐ 0.3 cup water
- ☐ 2 teaspoons whipping cream

Equipment

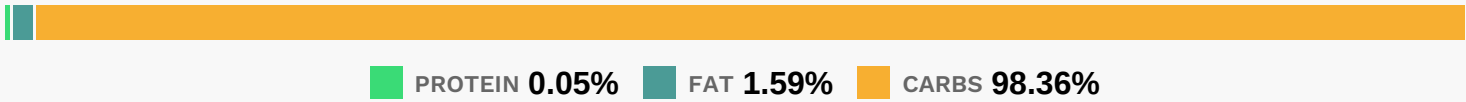
- ☐ frying pan
- ☐ sauce pan

- ☐ pastry brush
- ☐ candy thermometer

Directions

- ☐ Combine water and corn syrup in a heavy saucepan.
- ☐ Add sugar, stirring until well blended; use a pastry brush to scrape down any sugar on sides of pan. Cook over low to medium heat until a candy thermometer registers 100 degrees; remove from heat. Stir in almond extract and 2 teaspoons cream; cool 5 minutes.
- ☐ Add enough remaining cream to make desired consistency.

Nutrition Facts



Properties

Glycemic Index:4.75, Glycemic Load:1.61, Inflammation Score:1, Nutrition Score:0.33869565618427%

Nutrients (% of daily need)

Calories: 510.03kcal (25.5%), Fat: 0.93g (1.42%), Saturated Fat: 0.58g (3.59%), Carbohydrates: 128.44g (42.81%), Net Carbohydrates: 128.44g (46.7%), Sugar: 126.04g (140.04%), Cholesterol: 2.83mg (0.94%), Sodium: 10.75mg (0.47%), Alcohol: 0.43g (100%), Alcohol %: 0.36% (100%), Protein: 0.07g (0.14%), Vitamin B2: 0.03mg (1.69%), Selenium: 0.87µg (1.25%)