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Peanut Butter Icing

Ingredients

8oz. peanut butter, smooth
4oz. butter
18oz. castor sugar
2 tsp. vanilla essence or 1 tsp. vanilla extract
1fl oz. cream
1oz. crushed peanuts.

Cooking Time

15
min

Preparation

- 1 Cream the butter and peanut butter until incorporated
- 2 Slowly add the sugar until a fluffy texture is reached
- 3 Add the vanilla and mix it in
- 4 Then beat in the cream one tablespoon at a time until you have a soft texture of icing for your cupcakes
- 5 Ice the cupcake and decorate with crushed peanuts.

Cooks Note

Cooking time: 15 minutes
