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White Cream Icing or Frosting

Ingredients

Margarine - 20g

Icing sugar - 80g

Milk - 1 tsp

Vanilla or strawberry essence - few drops

Preparation

- 1 Take margarine and icing sugar in a big bowl.
- 2 Mix well, now add few drops of milk, and whisk well till soft and fluffy.
- 3 Add essence and mix.
- 4 Now fill in the piping bag.
- 5 Make your favourite patterns.

Cooks Note

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