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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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