



### LOW FAT READY-TO-SERVE ICING

<u>Ingredients</u>	<u>%</u>
10X Sugar	52.3
Cornstarch	10.7
Nonfat Milk, Powder	4.9
P-110 Egg White Solids (Henningsen)	1.0
Salt	0.4
Vanilla, Powder (Edgar A. Weber Co.)	0.5
Y-1-FF Egg Yolk Solids (Henningsen)	0.6
Corn Syrup, High Fructose	9.0
Shortening (Crisco)	5.6
Water (120°-140° F)	<u>15.0</u>
	100.0

#### Procedure:

1. Sift dry ingredients.
2. Place corn syrup, Y-1-FF and shortening in mixing bowl.
3. Add dry ingredients and mix on low speed 30 seconds.
4. Gradually add water and mix on medium speed for 6 minutes.

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## LOW FAT READY-TO-SERVE ICING

<u>Ingredients</u>	<u>%</u>
10X Sugar	50.1
Water (120°-140° F)	18.0
HFCS	9.0
Wheat Starch, Aytex P. (ADM)	10.5
Beatricing (Van Den Bergh)	5.6
Whole Milk Solids	4.9
P-110 Egg White Solids (Henningsen)	1.0
Edlong Vanilla 1337-4X	.5
Salt	.3
Potassium Sorbate	<u>.1</u>
	100.0

### Procedure:

1. Sift dry ingredients into shortening and HFCS.
2. Blend on low speed.
3. Slowly add water.
4. Mix for 5 minutes on Speed 2.

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## DESSERT MERINGUE

<u>Ingredients</u>	<u>Grams</u>	<u>%</u>
Powdered Sugar (6X)	99.3	25.2
Egg White P-18G	11.7	3.0
Wheat Starch, Aytex-P.	5.9	1.5
Corn Syrup Solids	4.7	1.2
Guar 8/22 Tic (Pretested Tic Gums)	.4	.1
Hyfoama 66 (Quest Int'l)	2.0	.5
Water	140.0	35.5
Sugar, Granulated	<u>130.0</u>	<u>33.0</u>
	394.0	100.0

### Procedure:

1. Combine dry ingredients (first 6), dry blend.
2. Pour water in glass mixing bowl (4-5 qt. size).
3. Pour dry ingredients on top of water. Mix at Speed 3 of Kitchen Aid mixer for 1 minute.
4. Turn to Speed 12 (high) for 7-8 minutes. Meringue should be very stiff and peaks should stand up firmly.
5. Gradually add sugar 30-35 seconds at Speed 3, then at Speed 12 for 1 minute only.
6. Place batter on a grease-free platter (9" pie plate). Bake in warm oven 300°-325° F for 45 minutes.

The outside should be light tan and will crumble while cooling.

The center will have a marshmallow texture.

Fill shell with light whipped topping and fresh fruit.

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