



RED VELVET FROSTING WITH WHIPPING CREAM

<u>FOR CREAM CHEESE FROSTING</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTION: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	
Unsalted butter (soft)	55 g	17.6	24.75	
Cream cheese	210 g	132.3	236.25	
Icing sugar (sifted)	120 g	7.2	15.12	
Whipped cream	150 g	21.75	31.5	
Vanilla essence	1 tsp + ½ tsp	2.62	3.09	
<u>TOTAL</u>		₹ 181.47	₹ 310.71	<u>INSTRUCTIONS</u>
<u>METHOD</u> <ol style="list-style-type: none">1. In a bowl cream unsalted butter until it becomes fluffy and pale. Now add cream cheese and give both the fats a nice mix.2. Now add in sifted icing sugar in small batches. Scrape down the frosting from all sides, add in vanilla essence and give a quick mix.3. In another bowl whip the whipping cream till stiff peaks and then fold in cream cheese frosting.				You can fold in more of whipping cream, if the cream cheese frosting remains unstable.