

LC-Vanilla Frosting Mix®



**Diabetic Friendly
Gluten Free**

Artificial Sweetener FREE

Net Carbs 0g
Per Serving

Nutrition Facts

Mix Serving Size 1 Tbsp (8.5g)
(approx 1 Tbsp prepared frosting)
Servings per container 34
Amount Per Serving
Calories 32
Calories from Fat 0

		%Daily Value*	
Total Fat 0g	0%	Total Carbohydrate 8g	3%
Saturated Fat 0g	0%	Dietary Fiber 8g	32%
Trans Fat 0g		Sugars 0g	0%
Cholesterol 0g	0%	Protein 0g	0%
Sodium 3mg	0%	Net Carbs 0g	

*Percent daily values are based on a 2000 calorie diet.

Ingredients: Contains a proprietary/patent pending blend of Inulin (chicory root) fiber, soluble dietary fiber, oat fiber, digestion resistant polydextrose fiber, organic stevia rebaudiana leaf natural herbal extracts, natural Luo han guo monk fruit and natural dietary vegetable plant fiber.

Allergen Warning: Processed in a facility that uses wheat gluten and nuts



Net Wt. 10.2 oz. (289g) Approx. 2 cups

Manufactured by LC Foods™
Company, Raleigh NC 27604

Makes 2 1/8 cups frosting, enough for 2 - 9" cakes

You'll Need:



1/8 tsp vanilla
1 Tbsp & 2 tsp unsalted butter, softened

To Make Butter Cream Frosting:

In a bowl, place 1/3 cup of LC-Vanilla Frosting Mix. Add 1 Tbsp water and the vanilla, mixing thoroughly. Next whip in the softened butter, blend by hand, and then with a mixer if desired for a smoother consistency. If allowed to sit, the frosting will thicken, so frost your baked goods immediately while the frosting is easy to spread.

To Make Whipped Cream Frosting:

Prepare frosting as above, omitting butter. Add 1/2 cup of (0) carb heavy cream and blend with a mixer to the desired consistency.

To Make Cream Cheese Frosting:

Replace butter with 1/4 - 1/3 cup of cream cheese, blend with a mixer to the desired consistency.

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