



## MCCALL'S RECIPE: TIPS ON FLAVOURING YOUR BUTTERCREAM

Based on 1 cup (250 ml) of icing

	<u>Cups</u>	<u>Metric</u>	<u>Imperial</u>
Nougat / Hazelnut Paste (melt over low heat)	2 tbsp	30 gm	1 oz
Mocha (1/2 tsp instant coffee granules dissolved in 1/2 tsp water)	1/2 tsp	5 ml	1/4 oz
Semi-Sweet Chocolate (melted)	2 tbsp	30 gm	1 oz
Cocoa & Oil (mix to paste 3 tbsp cocoa powder and 2 tbsp vegetable oil)	2 tbsp	25 gm	1 oz
Lorann Oils (all flavours)	10-12 drops	5 ml	1/4 oz
Vanilla Flavour	8 drops	8 ml	1/4 oz
Lemon Flavour (mix 6 drops lemon oil and 2 tbsp lemon filling)	2 tbsp.	25 gm	1 oz