



Sugar-Free Icing

Laurie Clarke, SweetCelebrations.US 2009

Great for smooth icing, piping, even roses – but must be refrigerated until serving (can be displayed only until cake reaches room temp)

Makes approx. 4 cups

Recipe may be doubled in very large bowl. Kitchen Aid 4.5q can only do 1 ½ batches at a time or whipping cream “jumps” out of the bowl.

Ingredients:

- 1 pint Whipping Cream (well chilled)
- 1 box Sugar Free Pudding (white chocolate or cheesecake are whitest, vanilla is a cream color. Chocolate is delicious!)
- 16 ounces Cream Cheese (2 bars)
- 3TBSP Splenda (powder) – or Equal, Nutrasweet, etc. TO TASTE

Directions:

Beat softened cream cheese (bring to room temp, or gently microwave using defrost setting), pudding mix and Splenda. Mix on medium speed until well blended. If needed, a little more or less sweetener can be added to taste.

Beat whipping cream in a cold bowl until stiff peaks form. Be careful not to take it too far or you’ll have butter instead of whipped cream.

Add whipped cream to base mixture and beat until smooth. Use immediately – store in refrigerator.

If icing is too soft, chill in fridge for a while then re-beat and decorate.

For roses, chill icing until more firm, then pipe as usual.

Food colors can be beaten in. Shades will be slightly “off” due to the yellowness of the pudding mix. Maybe experiment with adding white-white color? Takes deep colors well, pipes very smoothly.