Complete guide to

Dutch-Whip™

Topping & Frosting Mix

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Revised May 2012
Create irresistible dessert topping or Frostings with one simple recipe.

1-1/4 cups ice water (no ice)
1-1/2 cups Instant Whip, Butt’r Creme or Chocolate Frosting mix.

1. For best results, chill the bowl and mixer beaters.

2. Pour into water, Mix on low until product is dissolved, scrape down the bowl.

3. Whip on medium high setting until desired peaks develop.

4. Serve or refrigerate for later use.

- Whipped Topping or Frosting? - Use the same recipe for topping or frosting. Whip about 4 1/2 minutes for a fluffy whipped topping and a spreadable frosting.

- Coloring - For colored topping or frosting add a few drops of food coloring. Color and blend to your liking.

- Storage - Cover and freeze or refrigerate for later use.

Value

JUST ADD WATER: some whipped topping mixes require milk.

YIELD: 16 oz of dry mix yields 35 oz of finished topping or frosting.

DURABLE: does not “weep” or “break down” like other whipped toppings.

Applications

WHIPPED CREAM: makes a smooth, traditional whipped cream.

NON-SUGARY FROSTING: whip a couple of minutes longer and you have an easy spread frosting.

PUDDINGS: incorporates well into puddings to create a fluffy mousse.

DESSERTS: blends well with fruit fillings without breaking or separating to create tray desserts, gelatin desserts and parfaits.

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