

PEANUT BUTTER ICING



Makes 1 cup



Prep Time 5 minutes



INGREDIENTS

- 50g butter, softened
- ½ cup **Eta Smooth Peanut Butter**
- 1 cup icing sugar, sifted
- ½ tsp vanilla extract
- 2-3 Tbsp milk

METHOD

1. Put softened butter, **Eta Smooth Peanut Butter**, icing sugar and vanilla extract into a mixing bowl. Beat, adding milk, a tablespoon at a time until smooth and creamy. For variation add 1 tablespoon of cocoa with the icing sugar. You may need to add a little extra milk depending on consistency required.

** This recipe is classified as Gluten Free. To the best of our knowledge, the ingredients used in this recipe including the Heinz Wattie's products do not contain any added cereals containing gluten or ingredients derived from cereals containing gluten. It is important to carefully read ingredient labels on food products because foods can sometimes be reformulated and the ingredients, allergens or nutrition information can sometimes change without notice.*