

# Kitchen Quickies

## Pourable Frosting Spreads Easily On Warm Cake

(NAPSA)—It's the icing on the cake! A phrase associated with an above-average accomplishment.

A new microwavable frosting from Betty Crocker® lends a literal definition to the expression. Pour & Frost™, the first pourable frosting, enables you to frost a *warm* cake, speeding up the time between baking and eating. Simply heat the frosting tub in a microwave oven, pour and spread easily across a 13 x 9-inch cake that has cooled for just 15 minutes.

No crumbly cake top when trying to frost too soon, because the frosting is pourable and easy to spread. The rich, thick frosting comes in three family-pleasing flavors—milk chocolate, chocolate and vanilla.

Experts in the Betty Crocker Kitchens offer the following tips for frosting your cake with this specially developed pourable frosting:

**TIP #1:** For frosting that's too thick, be sure to have stirred the frosting thoroughly 20 times after microwaving. If frosting is still too thick, microwave 5 to 10 seconds longer.

**TIP #2:** If your frosting is too thin, cover and refrigerate 1 to 2 hours, or let stand at room temperature 5 to 6 hours or until thickness of cake batter.

**TIP #3:** For colored frostings, stir food coloring into vanilla frosting after microwaving. Both liquid drops and paste can be used. Liquid food coloring will give a pastel color to the frosting. Paste will give a brighter, deeper color. For liquid, stir in 4 or 5 drops at a time, stirring after each addition, until desired color. For paste, start with a small amount, stirring after each addition. A little goes a long way.



**Make, bake and frost a warm cake in just one hour.**

**TIP #4:** To add nuts, coconut or mini chocolate chips, after microwaving and stirring, pour frosting immediately into small bowl. Stir in up to 1/3 cup of ingredients. Immediately pour over cake while frosting is still warm.

**TIP #5:** Glaze your favorite baked goods by following directions on container until frosting is thin enough to glaze, about 30 seconds. Use 1/3 cup frosting for 3 dozen cookies; 2/3 cup for bundt cake, angel food cake or 1 dozen doughnuts; or entire container for 24 cupcakes.

**TIP #6:** It is not recommended to use Pour & Frost frosting on a layer cake. For best results, follow directions on container.

**TIP #7:** Pour & Frost frosting has been specially formulated for microwaving directly in the microwavable container. Flavor and to some degree texture are somewhat different from the Betty Crocker Rich & Creamy frostings.

**TIP #8:** Once your cake is frosted with Pour & Frost frosting, it can be cut and served immediately. For best results, cut about 15 minutes after frosting.

Frosting a cake has never been easier than with Betty Crocker Pour & Frost pourable frosting.