All the convenience of a store-bought icing, but with the premium taste and quality that world renowned pastry chefs expect of an Amoretti® product. Ideal for cupcakes, cakes, cake pops, pastries, chocolate fillings, cookies, donuts, macarons and more!

ICE-6  Banana  ICE-28  Maple Bacon Type
ICE-31  Blueberry  ICE-15  Neutral (Vanilla) White
ICE-26  Bubble Gum  ICE-3  Orange Cream
ICE-2  Salted Caramel  ICE-1  Passion Fruit
ICE-18  Chocolate  ICE-16  Peanut Praline
ICE-7  Chocolate Fudge Brownie  ICE-17  Pecan Praline
ICE-41  Coconut Cream  ICE-29  Peppermint
ICE-8  Espresso Coffee  ICE-9  Pineapple
ICE-43  Cookies & Cream  ICE-10  Pistachio
ICE-42  Speculoos Cookie  ICE-11  Pistachio Praline
ICE-27  Cotton Candy  ICE-21  Pumpkin Pie
ICE-20  Eggnog  ICE-23  Raspberry
ICE-19  Gingerbread  ICE-24  Red Velvet
ICE-13  Hazelnut Praline  ICE-14  Bulgarian Rose Petal
ICE-5  Lemon  ICE-4  Wild Strawberry
ICE-25  Key Lime  ICE-22  Tiramisu
ICE-44  Maple  ICE-12  Vanilla Bean

More flavors coming soon!

For icing, frosting, piping, spreading and filling applications:
• Whip as-is and use
• Whip with shortening, butter cream, or whip cream and use

To heat icings for dipping applications:
• Double boiler: Warm to 125-145°F
• Microwave: Heat in increments of 5-10 seconds
NOTE: If icing separates during heating, try reducing heating time and temperature, and/or mix icing to cool to desired consistency.
Piping
Whip with shortening or buttercream and pipe onto cupcakes, or use for cake decoration.

Glazing
Heat and use as a glaze for Bundt cakes, doughnuts and cinnamon rolls.

Filling
Mix with up to 50% ganache and fill truffles, macarons, or spread between layers of cake.

Dipping
Heat and dip cake pops and cookies.