

Frosting Recipe Key and Flavour Profiles

This document outlines a variety of unique frosting recipes, detailing their core flavour profiles, base ingredients, unique additions, and best pairings.

Frosting Name	Key Flavour Profile	Base Fat & Sweetener	Unique Ingredients	Best Paired With
Cream Cheese (The Classic)	Tangy, Rich, Creamy	Butter + Block Cream Cheese + Powdered Sugar	Vanilla Extract	Red Velvet Cake
Ras Malai Cloud	Saffron, Cardamom, Milky	Coconut Oil + Desi Khand	Milk Powder, Kesar, Elaichi	Carrot Cake
Golden Milk Fudge	Earthy, Warm, Creamy	Coconut Oil + Desi Khand	Milk Powder, Turmeric, Black Pepper	Vanilla or Spiced Cakes
Carob & Jaggery	Chocolatey, Deep, Earthy	Coconut Oil + Jaggery Powder	Carob Powder, Pinch of Salt	Red Velvet (as a healthy twist)
Pista-Badam Buttercream	Nutty, Rich, Textured	Butter or Coconut Oil + Desi Khand	Fine Paste of Roasted Almonds & Pistachios	Cardamom-infused Sponges
Gulab Jamun Rose	Floral, Syrupy, Mawa-like	Butter + Jaggery Powder	Milk Powder, Rose Water, Dried Petals	Red Velvet or Plain Sponge
Honey & Elaichi Glaze	Sticky, Sweet, Aromatic	Honey (as the base)	Milk Powder, Cardamom, Lemon Juice	Tea Cakes or Carrot Cake
Coconut-Khand Whip	Light, Tropical, Dairy-Free	Chilled Coconut Cream + Desi Khand	Cardamom Powder	Fruit-based Sponges