

**DESSERTS (CAKES AND FROSTINGS) No.G 007 00**  
**DECORATOR'S FROSTING**

**Yield** 100

**Portion** 1 Quart

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
4494 cal	837 g	0 g	138 g	0 mg	12 mg	11 mg

**Ingredient**

SUGAR,POWDERED,SIFTED  
 SHORTENING  
 WATER  
 EXTRACT,VANILLA

**Weight**

1-7/8 lbs  
 4-7/8 oz  
 3-1/8 oz  
 1/4 oz

**Measure**

1 qts 3 cup  
 1/2 cup 2-2/3 tbsp  
 1/4 cup 2-1/3 tbsp  
 1/4 tsp

**Issue**

**Method**

- 1 Cream sugar and shortening in mixer bowl 1 minute at low speed. Scrape down bowl; continue beating at medium speed 2
- 2 Add water and vanilla slowly to creamed mixture while beating at low speed. Scrape down bowl; continue beating at medium speed until smooth.

**Notes**

- 1 Additional water may be added to reach desired consistency.
- 2 This icing may be used in a pastry bag for writing and all other decorative work for cakes.
- 3 In Step 2, for a tinted frosting, a small amount of food coloring paste may be used.