

PEANUT BUTTER CREAM FROSTING

Yield 100

Portion 3 Quarts

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
11838 cal	1652 g	182 g	561 g	629 mg	5645 mg	916 mg

Ingredient

PEANUT BUTTER
 BUTTER,SOFTENED
 HONEY
 SUGAR,POWDERED
 MILK,NONFAT,DRY
 WATER
 EXTRACT,VANILLA

Weight

1-3/8 lbs
 10 oz
 15 oz
 2-1/2 lbs
 1-5/8 oz
 12-1/2 oz
 1/4 oz

Measure

2-1/2 cup
 1-1/4 cup
 1-1/4 cup
 2 qts 1-5/8 cup
 1/2 cup 2-2/3 tbsp
 1-1/2 cup
 1/4 tsp

Issue

Method

- 1 Cream peanut butter, butter or margarine, and honey in mixer bowl at medium speed 3 minutes.
- 2 Sift together powdered sugar and milk; add alternately with water and vanilla to creamed mixture while beating at low speed. Scrape down bowl; beat at medium speed 3 minutes or until smooth.
- 3 Spread on cool cakes.