

**DESSERTS (CAKES AND FROSTINGS) No.G 015 00**  
**CHOCOLATE FUDGE FROSTING**

**Yield** 100

**Portion** 2-1/2 Quarts

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
13454 cal	2052 g	58 g	632 g	998 mg	6299 mg	749 mg

**Ingredient**

BUTTER  
 SHORTENING  
 SUGAR,POWDERED,SIFTED  
 COCOA  
 MILK,NONFAT,DRY  
 SALT  
 WATER,WARM  
 EXTRACT,VANILLA

**Weight**

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

**Measure**

2 cup  
 1-1/8 cup  
 1 gal  
 2-5/8 cup  
 1/4 cup 2-1/3 tbsp  
 1/8 tsp  
 1-7/8 cup  
 2 tbsp

**Issue**

**Method**

- 1 Melt butter or margarine and shortening; pour into mixer bowl.
- 2 Sift together powdered sugar, cocoa, milk and salt; add to melted fats; mix at low speed until smooth.
- 3 Combine water and vanilla; add to mixture in bowl. Beat at medium speed until mixture obtains desired spreading consistency.
- 4 Spread immediately on cooled cakes.