

**DESSERTS (CAKES AND FROSTINGS) No.G 019 00**  
**BROWN SUGAR FROSTING**

**Yield** 100

**Portion** 2-1/4 Quarts

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
9496 cal	1997 g	12 g	185 g	502 mg	2474 mg	1336 mg

**Ingredient**

SUGAR,BROWN,PACKED  
 BUTTER  
 WATER  
 MILK,NONFAT,DRY  
 SUGAR,POWDERED,SIFTED  
 EXTRACT,VANILLA

**Weight**

2-1/3 lbs  
 8 oz  
 1 lbs  
 1 oz  
 2-1/8 lbs  
 7/8 oz

**Measure**

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

**Issue**

**Method**

- 1 Combine brown sugar, butter, or margarine, and water. Heat to boiling; cook 1 minute.
- 2 Remove from heat; pour into mixer bowl.
- 3 Sift together milk and powdered sugar; add slowly to cooked mixture while beating at low speed.
- 4 Add vanilla; mix at medium speed 5 minutes or until smooth and of spreading consistency.
- 5 Pour and spread immediately on cool cakes.