

ORANGE BUTTER CREAM FROSTING

Yield 100

Portion 2-3/4 Quarts

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
13074 cal	2302 g	7 g	463 g	1242 mg	7042 mg	232 mg

Ingredient

BUTTER,SOFTENED
 SUGAR,POWDERED,SIFTED
 SALT
 ORANGE PEEL,FRESH,GRATED
 JUICE,ORANGE

Weight

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

Measure

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

Issue

Method

- 1 Cream butter or margarine in mixer bowl at medium speed 1 to 3 minutes or until light and fluffy.
- 2 Sift together powdered sugar and salt; add to creamed butter or margarine.
- 3 Add grated orange rind and orange juice while mixing at low speed to obtain a spreading consistency. Scrape down bowl. Beat at medium speed 3 to 5 minutes or until mixture is light and well blended.
- 4 Spread immediately on cooled cakes.