

CHOCOLATE BUTTER CREAM FROSTING

Yield 100

Portion 2-3/4 Quarts

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
13907 cal	2474 g	83 g	510 g	1248 mg	7283 mg	976 mg

Ingredient

BUTTER,SOFTENED
 SUGAR,POWDERED,SIFTED
 SALT
 MILK,NONFAT,DRY
 COCOA
 EXTRACT,VANILLA
 WATER,BOILING

Weight

1-1/4 lbs
 5 lbs
 1/4 oz
 1 oz
 12-1/8 oz
 7/8 oz
 10-1/2 oz

Measure

2-1/2 cup
 1 gal 3/4 qts
 1/8 tsp
 1/4 cup 3-1/3 tbsp
 1 qts
 2 tbsp
 1-1/4 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, salt, milk and cocoa; add to creamed butter or margarine.
- 3 Add vanilla while mixing at low speed; add just enough boiling water 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.

Notes

- 1 Unsweetened cooking chocolate may be used. For 100 portions, melt 1 pound chocolate at low heat. Cool. Reduce butter or margarine to 1-1/2 cups. Add chocolate at end of Step 1.