

COCONUT BUTTER CREAM FROSTING

Yield 100

Portion 2-3/4 Quarts

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|-----------|---------------|---------|-------|-------------|---------|---------|
| 15100 cal | 2476 g | 27 g | 603 g | 1248 mg | 8242 mg | 592 mg |

Ingredient

BUTTER,SOFTENED
 SUGAR,POWDERED,SIFTED
 SALT
 MILK,NONFAT,DRY
 EXTRACT,VANILLA
 WATER
 COCONUT,PREPARED,SWEETENED FLAKES
 COCONUT,PREPARED,SWEETENED FLAKES

Weight

1-1/4 lbs
 5 lbs
 1/4 oz
 1 oz
 7/8 oz
 6-1/4 oz
 9 oz
 4-7/8 oz

Measure

2-1/2 cup
 1 gal 3/4 qts
 1/8 tsp
 1/4 cup 3-1/3 tbsp
 2 tbsp
 3/4 cup
 2-3/4 cup
 1-1/2 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 and milk; add to creamed butter or margarine.
- 3 Add vanilla while mixing at low speed; add just enough 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. Fold in coconut.
- 4 Spread immediately on cooled cakes. Sprinkle additional coconut evenly over each frosted cake.