

MAPLE BUTTER CREAM FROSTING

Yield 100

Portion 2-3/4 Quarts

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
13194 cal	2291 g	15 g	463 g	1248 mg	7209 mg	536 mg

**Ingredient**

BUTTER,SOFTENED  
 SUGAR,POWDERED,SIFTED  
 SALT  
 MILK,NONFAT,DRY  
 EXTRACT,VANILLA  
 FLAVORING,MAPLE  
 WATER

**Weight**

1-1/4 lbs  
 5 lbs  
 1/4 oz  
 1 oz  
 1/2 oz  
 1-3/8 oz  
 6-1/4 oz

**Measure**

2-1/2 cup  
 1 gal 3/4 qts  
 1/8 tsp  
 1/4 cup 3-1/3 tbsp  
 1 tbsp  
 3 tbsp  
 3/4 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 and milk; add to creamed butter or margarine.
- 3 Add vanilla and maple flavoring 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.
- 4 Spread immediately on cooled cakes.