

DESSERTS (CAKES AND FROSTINGS) No.G 024 00
CHOCOLATE GLAZE FROSTING

Yield 100

Portion 2-1/4 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
2320 cal	450 g	12 g	70 g	166 mg	645 mg	99 mg

Ingredient

SUGAR,POWDERED
 COCOA
 BUTTER
 EXTRACT,VANILLA
 WATER,BOILING

Weight

14-7/8 oz
 2 oz
 2-2/3 oz
 1/8 oz
 4-1/8 oz

Measure

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

Issue

Method

- 1 Sift together powdered sugar and cocoa into mixer bowl.
- 2 Combine butter or margarine and vanilla with sugar mixture at low speed. Add enough water to obtain spreading consistency. Beat at medium speed about 3 minutes or until smooth.
- 3 Spread immediately on cooled cakes.

Notes

- 1 In Step 1, 2-2/3 ounces unsweetened cooking chocolate may be used per 100 portions. Melt chocolate at low heat. Cool. In Step 2, reduce butter or margarine to 1-1/3 ounces or 2-2/3 tablespoons. Add cooled, melted chocolate to butter or margarine.