

Chocolate Cream Frosting

Desserts

B-12A

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Butter or margarine		2 Tbsp 1 1/2 tsp		1/4 cup 1 Tbsp	1. Cream butter or margarine and shortening in mixer on medium speed for 2 minutes until light and fluffy.
Shortening		3 Tbsp		1/4 cup 2 Tbsp	
Cocoa	2 oz	2/3 cup	4 oz	1 1/3 cups	2. Combine cocoa, powdered sugar, salt, and dry milk. Add to creamed butter or margarine. Mix for 1 minute on low speed.
Powdered sugar, unsifted	15 oz	3 3/4 cups	1 lb 14 oz	1 qt 3 1/2 cups	
Salt		1/8 tsp		1/4 tsp	
Instant nonfat dry milk		2 Tbsp		1/4 cup	
Vanilla		1 1/2 tsp		1 Tbsp	3. Add vanilla while mixing on low speed. Slowly add water to obtain a spreading consistency. Scrape down the sides of the bowl. Beat on medium speed for 5 minutes or until mixture is creamy and well blended. (For a thinner frosting, add additional water, 1 tsp at a time, mixing after each addition.)
Water, room temperature		1/4 cup 1 1/2 tsp		1/2 cup 1 Tbsp	
					4. Spread on cooled cakes.

SERVING:	YIELD:	VOLUME:
1 1/4 Tbsp	25 Servings: Will cover 1 half-sheet pan (18" x 13" x 1") 50 Servings: Will cover 1 sheet pan (18" x 26" x 1")	25 Servings: 2 cups 50 Servings: 1 quart