

Vanilla Cream Frosting

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Margarine or butter		2 Tbsp 1 ½ tsp		¼ cup 1 Tbsp	1. Cream margarine or butter and shortening in mixer for 2 minutes on medium speed until light and fluffy.
Shortening		3 Tbsp		¼ cup 2 Tbsp	
Powdered sugar, unsifted	15 oz	3 ¾ cups	1 lb 14 oz	1 qt 3 ½ cups	2. In a separate bowl, combine powdered sugar, salt, and dry milk. Slowly add to creamed mixture. Mix for 1 minute on low speed. Scrape down sides of bowl.
Salt		⅛ tsp		¼ tsp	
Instant nonfat dry milk		2 Tbsp		¼ cup	3. Add vanilla while mixing on low speed. Slowly add water to obtain a spreading consistency. Scrape down sides of bowl. Mix for 5 minutes on medium speed or until mixture is creamy and well blended. (For a thinner frosting, add additional water, 1 tsp at a time, mixing after each addition.)
Vanilla		1 ½ tsp		1 Tbsp	
Water, room temperature		3 Tbsp 1 ½ tsp		¼ cup 3 Tbsp	4. Spread on cooled cakes or portion with No. 50 scoop (1 Tbsp ¾ tsp). No CCP necessary.

SERVING:	YIELD:	VOLUME:
1 tablespoon ¾ teaspoon (No. 50 scoop).	25 Servings: Will cover 1 half-sheet pan (13" x 18" x 1") 50 Servings: Will cover 2 half-sheet pans (13" x 18" x 1") Edited 2014	25 Servings: 2 cups 50 Servings: 1 quart

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Desserts

B-12

Nutrients Per Serving

Calories	91	Saturated Fat	0.62 g	Iron	0.01 mg
Protein	0.13 g	Cholesterol	0 mg	Calcium	5 mg
Carbohydrate	17.11 g	Vitamin A	58 IU	Sodium	27 mg
Total Fat	2.69 g	Vitamin C	0 mg	Dietary Fiber	0 g