

Chocolate Cream Frosting

Desserts

B-12A

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	
Cocoa	2 oz	⅔ cup	4 oz	1 ⅓ cups	2. In a separate bowl, combine cocoa, powdered sugar, salt, and dry milk. Slowly add to creamed mixture. Mix for 1 minute on low speed. Scrape down sides of bowl.
Powdered sugar	15 oz	3 ¾ cups	1 lb 14 oz	1 qt 3 ½ cups	
Salt		⅛ tsp		¼ tsp	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.)
Instant nonfat dry milk		2 Tbsp		¼ cup	
Vanilla		1 ½ tsp		1 Tbsp	
Water, room temperature		¼ cup 1 ½ tsp		½ cup 1 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")	25 Servings: 2 cups
	50 Servings: Will cover 2 half-sheet pans (13" x 18" x 1")	50 Servings: 1 quart
	Edited 2014	

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Nutrients Per Serving

Calories	96	Saturated Fat	0.72 g	Iron	0.33 mg
Protein	0.58 g	Cholesterol	0 mg	Calcium	8 mg
Carbohydrate	18.35 g	Vitamin A	59 IU	Sodium	27 mg
Total Fat	3.00 g	Vitamin C	0 mg	Dietary Fiber	0.8 g