

DESSERTS (CAKES AND FROSTINGS) No.G 018 00
CARAMEL FROSTING

Yield 100

Portion 2-1/2 Quarts

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
12575 cal	2280 g	10 g	416 g	1121 mg	4576 mg	877 mg

Ingredient

BUTTER
 SUGAR,BROWN,PACKED
 MILK,NONFAT,DRY
 WATER
 SUGAR,POWDERED,SIFTED

Weight

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

Measure

2-1/4 cup
 1 qts 1/4 cup
 1/4 cup 1/3 tbsp
 1 cup
 3 qts 2 cup

Issue

Method

- 1 Melt butter or margarine. Add brown sugar; mix thoroughly while mixing at low speed. Cook over low heat 2 minutes; stir constantly.
- 2 Combine milk and water. Add to butter mixture. Bring mixture to a boil; stir constantly. Remove from heat.
- 3 Pour into mixer bowl; cool 10 minutes.
- 4 Add powdered sugar gradually while mixing at low speed. Mix 2 minutes at medium speed until smooth.
- 5 Spread immediately on cooled cakes.