

DESSERTS (CAKES AND FROSTINGS) No.G 015 00
CHOCOLATE FUDGE FROSTING

Yield 100

Portion 2-1/2 Quarts

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
13454 cal	2052 g	58 g	632 g	998 mg	6299 mg	749 mg

Ingredient

BUTTER
 SHORTENING
 SUGAR,POWDERED,SIFTED
 COCOA
 MILK,NONFAT,DRY
 SALT
 WATER,WARM
 EXTRACT,VANILLA

Weight

1 lbs
 8-1/8 oz
 4-1/4 lbs
 8-1/8 oz
 7/8 oz
 1/4 oz
 1 lbs
 7/8 oz

Measure

2 cup
 1-1/8 cup
 1 gal
 2-5/8 cup
 1/4 cup 2-1/3 tbsp
 1/8 tsp
 1-7/8 cup
 2 tbsp

Issue

Method

- 1 Melt butter or margarine and shortening; pour into mixer bowl.
- 2 Sift together powdered sugar, cocoa, milk and salt; add to melted fats; mix at low speed until smooth.
- 3 Combine water and vanilla; add to mixture in bowl. Beat at medium speed until mixture obtains desired spreading consistency.
- 4 Spread immediately on cooled cakes.