

**CHOCOLATE BUTTER CREAM FROSTING**

**Yield** 100

**Portion** 2-3/4 Quarts

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
13907 cal	2474 g	83 g	510 g	1248 mg	7283 mg	976 mg

**Ingredient**

BUTTER,SOFTENED  
 SUGAR,POWDERED,SIFTED  
 SALT  
 MILK,NONFAT,DRY  
 COCOA  
 EXTRACT,VANILLA  
 WATER,BOILING

**Weight**

1-1/4 lbs  
 5 lbs  
 1/4 oz  
 1 oz  
 12-1/8 oz  
 7/8 oz  
 10-1/2 oz

**Measure**

2-1/2 cup  
 1 gal 3/4 qts  
 1/8 tsp  
 1/4 cup 3-1/3 tbsp  
 1 qts  
 2 tbsp  
 1-1/4 cup

**Issue**

**Method**

- 1 Cream butter or margarine in mixer bowl at medium speed 1 to 3 minutes or until light and fluffy.
- 2 Sift together powdered sugar, salt, milk and cocoa; add to creamed butter or margarine.
- 3 Add vanilla while mixing at low speed; add just enough boiling water to obtain a spreading consistency. Scrape down bowl. Beat at medium speed 3 to 5 minutes or until mixture is light and well blended.
- 4 Spread immediately on cooled cakes.

**Notes**

- 1 Unsweetened cooking chocolate may be used. For 100 portions, melt 1 pound chocolate at low heat. Cool. Reduce butter or margarine to 1-1/2 cups. Add chocolate at end of Step 1.