

MOCHA BUTTER CREAM FROSTING

Yield 100

Portion 2-3/4 Quarts

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
13206 cal	2332 g	28 g	478 g	1242 mg	7068 mg	315 mg

Ingredient

BUTTER,SOFTENED
 SUGAR,POWDERED,SIFTED
 SALT
 COCOA
 COFFEE (INSTANT)

Weight

1-1/4 lbs
 5 lbs
 1/4 oz
 4 oz

Measure

2-1/2 cup
 1 gal 3/4 qts
 1/8 tsp
 1-3/8 cup
 1 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 and cocoa; add to creamed butter or margarine.
- 3 Add double strength brewed coffee 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.