DESSERTS (CAKES AND FROSTINGS) No.G 02400 CHOCOLATE GLAZE FROSTING

Yield $100 \quad$ Portion 2-1/4 Cups

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 2320 cal | 450 g | 12 g | 70 g | 166 mg | 645 mg | 99 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| SUGAR,POWDERED |  |  |  | 14-7/8 oz | 3-1/2 cup |  |
| COCOA |  |  |  | 2 oz | $1 / 2$ cup 2-2/3 tbsp |  |
| BUTTER |  |  |  | 2-2/3 oz | $1 / 4$ cup 1-2/3 tbsp |  |
| EXTRACT,VANILLA |  |  |  | $1 / 8 \mathrm{oz}$ | $1 / 8$ tsp |  |
| WATER,BOILING |  |  |  | $4-1 / 8 \mathrm{oz}$ | 1/2 cup |  |

## Method

1 Sift together powdered sugar and cocoa into mixer bowl.
2 Combine butter or margarine and vanilla with sugar mixture at low speed. Add enough water to obtain spreading consistency. Beat at medium speed about 3 minutes or until smooth.
3 Spread immediately on cooled cakes.

## Notes

1 In Step 1, 2-2/3 ounces unsweetened cooking chocolate may be used per 100 portions. Melt chocolate at low heat. Cool. In Step 2, reduce butter or margarine to $1-1 / 3$ ounces or $2-2 / 3$ tablespoons. Add cooled, melted chocolate to butter or margarine.

