DESSERTS (CAKES AND FROSTINGS) No.G 024 00 CHOCOLATE GLAZE FROSTING

Yield 100 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

<u>Ingredient</u>	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 oz	1/8 tsp	
WATER, BOILING	4-1/8 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.