

**DESSERTS (CAKES AND FROSTINGS) No.G 022 00**  
**BUTTER CREAM FROSTING**

**Yield** 100

**Portion** 2-3/4 Quarts

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
13120 cal	2288 g	15 g	463 g	1248 mg	7207 mg	533 mg

**Ingredient**

BUTTER,SOFTENED

SUGAR,POWDERED,SIFTED

SALT

MILK,NONFAT,DRY

EXTRACT,VANILLA

WATER

**Weight**

1-1/4 lbs

5 lbs

1/4 oz

1 oz

7/8 oz

6-1/4 oz

**Measure**

2-1/2 cup

1 gal 3/4 qts

1/8 tsp

1/4 cup 3-1/3 tbsp

2 tbsp

3/4 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 and milk; add to creamed butter or margarine.
- 3 Add vanilla while mixing at low speed; add just enough 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.