

Chocolate Glaze

Desserts, C-32

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Powdered sugar	1 lb 3 oz	1 ½ cups	2 lb 6 oz	3 cups	<ol style="list-style-type: none"> Combine sugar, salt, nonfat dry milk, and cocoa in mixer with paddle attachment for 1 minute on low speed. Add corn syrup and blend on low speed for 2 minutes. Add hot water. Mix for 3 minutes on medium speed. Add melted margarine or butter. Mix for 3 minutes on low speed. Add vanilla. Mix for 30 seconds on low speed or until well blended. Spread 3 cups over each sheet pan (18" x 26" x 1").
Salt		¼ tsp		½ tsp	
Instant nonfat dry milk		¼ cup		½ cup	
Cocoa		¼ cup 2 Tbsp	3 oz	¾ cup	
Corn syrup	3 oz	¼ cup	6 oz	½ cup	
Water, hot 160° F		½ cup		1 cup	
Margarine or butter, melted	2 ½ oz		5 oz		
Vanilla		2 tsp		1 Tbsp 1 tsp	

Serving	Yield	Volume
	50 Servings: about 1 lb 14 oz	50 Servings: about 3 cups
	100 Servings: about 3 lb 12 oz	100 Servings: about 1 quart 2 cups