

# Vanilla Cream Frosting

Desserts, B-12

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Margarine or butter		2 Tbsp 1 1/2 tsp		1/4 cup 1 Tbsp	<ol style="list-style-type: none"> <li>1. Cream margarine or butter and shortening in mixer for 2 minutes on medium speed until light and fluffy.</li> </ol>
Shortening		3 Tbsp		1/4 cup 2 Tbsp	
Powdered sugar, unsifted	15 oz	3 3/4 cups	1 lb 14 oz	1 qt 3 1/2 cups	<ol style="list-style-type: none"> <li>2. In a separate bowl, combine powdered sugar, salt, and dry milk. Slowly add to creamed mixture. Mix for 1 minute on low speed. Scrape down sides of bowl.</li> </ol>
Salt		1/8 tsp		1/4 tsp	
Instant nonfat dry milk		2 Tbsp		1/4 cup	<ol style="list-style-type: none"> <li>3. Add vanilla while mixing on low speed. Slowly add water to obtain a spreading consistency. Scrape down sides of bowl. Mix for 5 minutes on medium speed or until mixture is creamy and well blended.</li> </ol>
Vanilla		1 1/2 tsp		1 Tbsp	
Water, room temperature		3 Tbsp 1 1/2 tsp		1/4 cup 3 Tbsp	<ol style="list-style-type: none"> <li>4. Spread on cooled cakes or portion with No. 50 scoop (1 Tbsp 3/4 tsp).</li> </ol>

Serving	Yield	Volume
1 tablespoon ¾ teaspoon (No. 50 scoop).	<p><b>25 Servings:</b> Will cover 1 half-sheet pan (13" x 18" x 1")</p> <p><b>50 Servings:</b> Will cover 2 half-sheet pans (13" x 18" x 1")</p>	<p><b>25 Servings:</b> 2 cups</p> <p><b>50 Servings:</b> 1 quart</p>

Nutrients Per Serving					
Calories	91	Saturated Fat	1 g	Iron	
Protein		Cholesterol		Calcium	5 mg
Carbohydrate	17 g	Vitamin A	58 IU	Sodium	27 mg
Total Fat	3 g	Vitamin C		Dietary Fiber	