

DESSERTS (CAKES AND FROSTINGS) No.G 007 00
DECORATOR'S FROSTING

Yield 100

Portion 1 Quart

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
4494 cal	837 g	0 g	138 g	0 mg	12 mg	11 mg

Ingredient

SUGAR,POWDERED,SIFTED
SHORTENING
WATER
EXTRACT,VANILLA

Weight

1-7/8 lbs
4-7/8 oz
3-1/8 oz
1/4 oz

Measure

1 qts 3 cup
1/2 cup 2-2/3 tbsp
1/4 cup 2-1/3 tbsp
1/4 tsp

Issue

Method

- 1 Cream sugar and shortening in mixer bowl 1 minute at low speed. Scrape down bowl; continue beating at medium speed 2
- 2 Add water and vanilla slowly to creamed mixture while beating at low speed. Scrape down bowl; continue beating at medium speed until smooth.

Notes

- 1 Additional water may be added to reach desired consistency.
- 2 This icing may be used in a pastry bag for writing and all other decorative work for cakes.
- 3 In Step 2, for a tinted frosting, a small amount of food coloring paste may be used.