DESSERTS (CAKES AND FROSTINGS) No.G 014 00 PEANUT BUTTER CREAM FROSTING

Yield 100			Portion 3 Quarts			
Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
11838 cal	1652 g	182 g	561 g	629 mg	5645 mg	916 mg
Ingredient				<u>Weight</u>	Measure	Issue
PEANUT BUTTER				1-3/8 lbs	2-1/2 cup	
BUTTER,SOFTENED				10 oz	1-1/4 cup	
HONEY				15 oz	1-1/4 cup	
SUGAR, POWDERED				2-1/2 lbs	2 qts 1-5/8 cup	
MILK,NONFAT,DRY				1-5/8 oz	1/2 cup 2-2/3 tbsp	
WATER				12-1/2 oz	1-1/2 cup	
EXTRACT, VANILLA				1/4 oz	1/4 tsp	

Method

1 Cream peanut butter, butter or margarine, and honey in mixer bowl at medium speed 3 minutes.

2 Sift together powdered sugar and milk; add alternately with water and vanilla to creamed mixture while beating at low speed. Scrape down bowl; beat at medium speed 3 minutes or until smooth.

3 Spread on cool cakes.