

DESSERTS (CAKES AND FROSTINGS) No.G 019 00
BROWN SUGAR FROSTING

Yield 100

Portion 2-1/4 Quarts

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
9496 cal	1997 g	12 g	185 g	502 mg	2474 mg	1336 mg

Ingredient

SUGAR,BROWN,PACKED
 BUTTER
 WATER
 MILK,NONFAT,DRY
 SUGAR,POWDERED,SIFTED
 EXTRACT,VANILLA

Weight

2-1/3 lbs
 8 oz
 1 lbs
 1 oz
 2-1/8 lbs
 7/8 oz

Measure

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

Issue

Method

- 1 Combine brown sugar, butter, or margarine, and water. Heat to boiling; cook 1 minute.
- 2 Remove from heat; pour into mixer bowl.
- 3 Sift together milk and powdered sugar; add slowly to cooked mixture while beating at low speed.
- 4 Add vanilla; mix at medium speed 5 minutes or until smooth and of spreading consistency.
- 5 Pour and spread immediately on cool cakes.