

Peanut Butter Glaze

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Powdered sugar	13 oz	3 ¾ cups	1 lb 10 oz	1 qt 3 ½ cups	1. Cream powdered sugar and peanut butter in a mixer with a paddle attachment for 5 minutes on medium speed.
Peanut butter	4 oz	½ cup	8 oz	1 cup	
Corn syrup		3 Tbsp	3 oz	¼ cup 2 Tbsp	2. Add corn syrup and lowfat milk and mix for 5 minutes on low speed until smooth.
Lowfat 1% milk		½ cup		1 cup	
					3. Spread over slightly cooled peanut butter bars.
					4. Use 1 lb 7 oz (3 cups) for each half-sheet pan (13" x 18" x 1").

SERVING:	YIELD:	VOLUME:
1 Tbsp.	50 Servings: about 1 lb 7 oz	50 Servings: about 3 cups

100 Servings: about 2 lb 14 oz

100 Servings: about 1 quart 2 cups

Edited 2004

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Desserts

C-27

Nutrients Per Serving

Calories	46	Saturated Fat	0.25 g	Iron	0.05 mg
Protein	0.65 g	Cholesterol	0 mg	Calcium	4 mg
Carbohydrate	8.54 g	Vitamin A	5 IU	Sodium	12 mg
Total Fat	1.19 g	Vitamin C	0.0 mg	Dietary Fiber	0.1 g