

Spice Icing

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Powdered sugar	1 lb	1 qt	2 lb	2 qt	1. Combine powdered sugar, salt, dry milk, cinnamon, nutmeg, and ginger in mixer with paddle attachment for 1 minute on low speed. 2. Add margarine or butter and mix for 5 minutes on low speed. Scrape down sides of bowl. 3. Slowly add water and vanilla. Mix for 5 minutes on medium speed, until light and fluffy. 4. Use 1 lb 4 oz (2 cups) for each steamtable pan (12" x 20" x 2 1/2").
Salt		1/2 tsp		1 tsp	
Instant nonfat dry milk	1 oz	2 Tbsp	2 oz	1/4 cup	
Ground cinnamon		1 tsp		2 tsp	
Ground nutmeg		1/8 tsp		1/4 tsp	
Ground ginger		1/8 tsp		1/4 tsp	
Margarine or butter	3 oz	1/4 cup 2 Tbsp	6 oz	3/4 cup	
Water		1/4 cup		1/2 cup	
Vanilla		1 1/2 tsp		1 Tbsp	

SERVING:	YIELD:	VOLUME:
2 tsp.	50 Servings: about 1 lb 4 oz	50 Servings: about 2 cups
	100 Servings: about 2 lb 8 oz	100 Servings: about 1 quart

Edited 204

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Desserts

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Nutrients Per Serving

Calories	50	Saturated Fat	0.28 g	Iron	0.03 mg
Protein	0.22 g	Cholesterol	0 mg	Calcium	8 mg
Carbohydrate	9.40 g	Vitamin A	74 IU	Sodium	42 mg
Total Fat	1.39 g	Vitamin C	0.1 mg	Dietary Fiber	0.0 g