

Vanilla Cream Frosting

Ingredients	1 Quart		1/2 Gallon		Directions
	Weight	Measure	Weight	Measure	
Margarine or butter	2 ½ oz	¼ cup 1 Tbsp	4 ¾ oz	½ cup 2 Tbsp	1. Cream margarine or butter and shortening in mixer for 2 minutes on medium speed until light and fluffy.
Shortening	2 ½ oz	¼ cup 2 Tbsp	4 ¾ oz	¾ cup	
Powdered sugar	1 lb 14 oz	1 qt 3 ½ cups	3 lb 12 oz	3 qt 3 cups	2. Combine powdered sugar, salt, and dry milk. Add to creamed margarine or butter. Mix for 1 minute on low speed.
Salt		¼ tsp		½ tsp	
Instant nonfat dry milk		¼ cup		½ cup	3. Add vanilla while mixing at low speed. Slowly add water to obtain a spreading consistency. Scrape down bowl. Beat for 5 minutes at medium speed or until mixture is creamy and well blended. (For a thinner frosting, add additional water, 1 tsp at a time, mixing after each addition.)
Vanilla		1 Tbsp		2 Tbsp	
Water, room temperature		¼ cup 3 Tbsp		¾ cup 2 Tbsp	4. Spread on cooled cakes.

SERVING:	YIELD:	VOLUME:
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1 ¼ Tbsp.

1 Quart: will cover 1 sheet pan

1 Quart: about 1 quart

1/2 Gallon: will cover 2 sheet pans

1/2 Gallon: about 2 quarts

Edited 2004

Variations:

A. Chocolate Cream Frosting

1 quart: Follow step 1. In step 2, add 4 oz (1 ½ cups) cocoa to dry ingredients. In step 3, add ½ cup 1 Tbsp water. Continue with step 4.

½ gallon: Follow step 1. In step 2, add 8 oz (2 ¾ cups) cocoa to dry

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ingredients. In step 3, add 1 cup 2 Tbsp water. Continue with step 4.

B. Peanut Butter Cream Frosting

1 quart: In step 1, omit margarine or butter. Use 9 1/2 oz (1 cup 2 Tbsp) peanut butter. Continue with step 2. In step 3, add 1/2 cup 1 Tbsp water. Continue with step 4.

1/2 gallon: In step 1, omit margarine or butter. Use 1 lb 3 oz (2 1/4 cups) peanut butter. Continue with step 2. In step 3, add 1 cup 2 Tbsp water. Continue with step 4.

Nutrients Per Serving					
Calories	90	Saturated Fat	0.59 g	Iron	0.01 mg
Protein	0.13 g	Cholesterol	0 mg	Calcium	5 mg
Carbohydrate	17.11 g	Vitamin A	59 IU	Sodium	27 mg
Total Fat	2.58 g	Vitamin C	0.0 mg	Dietary Fiber	0.0 g