

Fudge Icing



INGREDIENTS

	Usage Levels (%)
Sugar, powdered, 10X	57.36
Water	29.40
Cocoa powder	5.86
Butter	5.05
Skimmed milk powder	2.20
Salt	0.13
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	360kcal
Total Fat	6g
Saturated Fat	4g
Trans Fat	0g
Cholesterol	15mg
Total Carbohydrates	80g
Dietary Fiber	4g
Sugars	74g
Protein	3g
Calcium	51mg
Magnesium	48mg
Phosphorus	88mg
Potassium	410mg
Sodium	90mg
Iron	2mg
Vitamin A	165IU
Vitamin C	1mg

PREPARATION

1. **Mix sugar, cocoa, milk and butter with a paddle blender.**
2. **Combine water, butter and salt over heat. Bring to a boil.**
3. **Beat liquid mixture into solid mixture. Beat until smooth.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed at the Dairy Products Technology Center, California Polytechnic State University. ©2014 U.S. Dairy Export Council.