

# Chocolate Frosting



## INGREDIENTS

	Usage Levels (%)
Sugar, powdered	70.3
<b>Butter</b>	<b>13.0</b>
Water, boiling	10.3
Cocoa powder	5.5
Vanilla extract	0.6
<b>Skimmed milk powder</b>	<b>0.2</b>
Salt	0.1
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	53kcal
<b>Total Fat</b>	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
<b>Total Carbohydrates</b>	8g
Dietary Fiber	0g
Sugars	7g
<b>Protein</b>	5g
Calcium	128mg
Magnesium	4mg
Phosphorus	9mg
Potassium	433mg
Sodium	65mg
Iron	0mg
Vitamin A	6,476IU
Vitamin C	5mg

## PREPARATION

1. **Mix powdered sugar, skimmed milk powder, salt and cocoa powder.**
2. **Add boiling water, butter and vanilla.**
3. **Beat with mixer on low until mixed.**
4. **Beat on medium for 1 minute.**

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](http://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.