

# Vanilla Cake Icing



## INGREDIENTS

	Usage Levels (%)
Sugar, powdered	58.08
Shortening, emulsified	21.83
Water	10.92
<b>Whey protein concentrate, 34% protein (WPC 34)</b>	<b>7.86</b>
Salt	0.66
Vanilla	0.65
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	450kcal
<b>Total Fat</b>	22g
Saturated Fat	11g
Trans Fat	0g
Cholesterol	0mg
<b>Total Carbohydrates</b>	62g
Dietary Fiber	0g
Sugars	60g
<b>Protein</b>	3g
Calcium	55mg
Magnesium	8mg
Phosphorus	59mg
Potassium	40mg
Sodium	310mg
Iron	0mg
Vitamin A	6IU
Vitamin C	0mg

## PREPARATION

1. **Use blender to mix WPC 34, salt and vanilla into a suspension.**
2. **Beat shortening in a mixing bowl until light and fluffy.**
3. **Add sugar gradually, alternating WPC 34 mixture with sugar, and continue to mix until a smooth, creamy consistency is reached.**
4. **Continue to beat for 3 to 4 minutes.**

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 Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.