

Vanilla Frosting



INGREDIENTS


	Usage Levels (%)
Sugar, powdered	77.00
Butter	10.60
Water, boiling	10.25
Skimmed milk powder	1.15
Vanilla extract	1.00
Salt	0.13
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	380kcal
Total Fat	9g
Saturated Fat	5g
Trans Fat	0g
Cholesterol	25mg
Total Carbohydrates	77g
Dietary Fiber	0g
Sugars	75g
Protein	1g
Calcium	20mg
Magnesium	2mg
Phosphorus	15mg
Potassium	25mg
Sodium	10mg
Iron	0mg
Vitamin A	265IU
Vitamin C	0mg

PREPARATION

1. **Mix powdered sugar, salt and skimmed milk 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 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 Dairy Products Technology Center, California Polytechnic State University. ©2014 U.S. Dairy Export Council.