

# Peanut Butter Cream Frosting

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Peanut butter	4 3/4 oz	1/2 cup 1 Tbsp	9 1/2 oz	1 cup 2 Tbsp	<b>1.</b> Cream peanut butter and shortening in mixer for 2 minutes on medium speed until light and fluffy.
Shortening		3 Tbsp		1/4 cup 2 Tbsp	
Powdered sugar	15 oz	3 3/4 cups	1 lb 14 oz	1 qt 3 1/2 cups	<b>2.</b> In a separate bowl, combine powdered sugar, salt, and dry milk. Slowly add to creamed mixture. Mix for 1 minute on low speed. Scrape down sides of bowl.
Salt		1/8 tsp		1/4 tsp	
Instant nonfat dry milk		2 Tbsp		1/4 cup	<b>3.</b> Add vanilla while mixing on low speed. Slowly add water to obtain a spreading consistency. Scrape down sides of bowl. Mix for 5 minutes on medium speed or until mixture is creamy and well blended.
Vanilla		1 1/2 tsp		1 Tbsp	

4. Spread on cooled cakes or portion with No. 50 scoop (1 Tbsp  $\frac{3}{4}$  tsp).

Serving	Yield	Volume
1 tablespoon $\frac{3}{4}$ teaspoon (No. 50 scoop)	<b>25 Servings:</b> Will cover 1 half-sheet pan (13" x 18" x 1")  <b>50 Servings:</b> Will cover 2 half-sheet pans (13" x 18" x 1")	<b>25 Servings:</b> 2 cups  <b>50 Servings:</b> 1 quart