

Spice Icing

Desserts, C-29

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Powdered sugar	1 lb	1 qt	2 lb	2 qt	<ol style="list-style-type: none"> Combine powdered sugar, salt, dry milk, cinnamon, nutmeg, and ginger in mixer with paddle attachment for 1 minute on low speed. Add margarine or butter and mix for 5 minutes on low speed. Scrape down sides of bowl. Slowly add water and vanilla. Mix for 5 minutes on medium speed, until light and fluffy. Use 1 lb 4 oz (2 cups) for each steamtable pan (12" x 20" x 2 1/2").
Salt		1/2 tsp		1 tsp	
Instant nonfat dry milk	1 oz	2 Tbsp	2 oz	1/4 cup	
Ground cinnamon		1 tsp		2 tsp	
Ground nutmeg		1/8 tsp		1/4 tsp	
Ground ginger		1/8 tsp		1/4 tsp	
Margarine or butter	3 oz	1/4 cup 2 Tbsp	6 oz	3/4 cup	
Water		1/4 cup		1/2 cup	
Vanilla		1 1/2 tsp		1 Tbsp	

Notes

A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.

Serving	Yield	Volume
2 tsp	50 Servings: about 1 lb 4 oz	50 Servings: about 2 cups
	100 Servings: about 2 lb 8 oz	100 Servings: about 1 quart