

CHOCOLATE BUTTERCREAM FROSTING MIX

CHOCOLATE BUTTERCREAM **FROSTING**

MAKES ENOUGH FROSTING FOR A 9" x 13" SHEET CAKE, 8" OR 9" LAYER CAKE, **OR 2 DOZEN CUPCAKES**

YOU'LL NEED



2 STICKS (1 CUP) SOFTENED BUTTER*



CUP WATER



TEASPOON VANILLA, OPTIONAL

*BAKER'S TIP: For firmer frosting, use 1/2 cup butter and 1/2 cup shortening.

DIRECTIONS

1. STIR together mix, butter, and shortening if using, in a large bowl. Gradually beat in water and optional vanilla. Beat on high speed until fluffy, about 3 to 5 minutes. Add an additional teaspoon or two of water if needed.

FUDGY FROSTING:

Melt 8 tablespoons butter in 5 tablespoons hot water. Add 1 teaspoon vanilla and beat gradually into mix until glossy and spreadable. Use immediately. Add additional teaspoon or two of hot water if needed.

TO FROST A LAYER CAKE:

Chill layers 30 minutes before frosting. Trim level and place first layer on plate cut side down. Spread frosting on top and stack with second layer. Cover with a very thin layer of frosting (this is called the crumb coat). Chill 20 minutes before applying a finish coat of frosting and applying decorations.



BAKING WITH JOY SINCE 1790

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.







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FROSTING MIX



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CHOCOLATE BUTTERCREAM FROSTING MIX

Nutrition Facts

22 servings per container

Serving size 4 tbsps mix (22g)

80 160 Calories 1% 9g

Total Fat Saturated Fat 0.5g 3% Trans Fat 0g Cholesterol **2**% 30mg 5mg 10% 45mg 50mg Sodium 2% 2% Total Carbohydrate 18g 7% 18g 1g Dietary Fiber 4% 4% Total Sugars 17g 17g Incl. Added Sugars 17g 17g 34% Protein Vitamin D 0.1mcg 0% 0.1mcg 0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

10mg

1.5mg 8%

0% 10mg

150mg 4% 150mg 4%

1.5mg 8%

INGREDIENTS: CONFECTIONERS' SUGAR (CANE SUGAR, CORN STARCH), SWEET **GROUND CHOCOLATE** [SUGAR, COCOA (PROCESSED WITH ALKALI), CHOCOLATE, PURE VANILLA], DUTCH COCOA (PROCESSED WITH ALKALI), BLACK COCOA (PROCESSED WITH ALKALI), EGGS, NATURAL FLAVORS, SEA SALT.

CONTAINS: EGGS.

Calcium

Potassium

Iron

KING ARTHUR BAKING COMPANY, INC. NORWICH, VERMONT 05055 800-827-6836 KingArthurBaking.com

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

REFRIGERATE LEFTOVERS.

BEST IF USED BY: