

Recipe I/D... G44 AM Portion Size: 1.00 EA Adjusted Servings 100
 Description... COCOA FUDGE FROSTING Conversion Factor 1.00

Item #	Item Description	Weight	Measure
79-200010	MARGARINE 30/1 LB	1.00 LB	2.00 CUP
79-120202	SHORTENING 12/3 LB USDA	8.00 OZ	1.13 CUP
		Conv Factor:	16.000
62-000050	SUGAR, CONFECTION 24/1 LB	4.00 LB	1.00 GAL
99-800452	COCOA 5 LB	8.00 OZ	2.00 CUP
		Conv Factor:	16.000
23-000322	MILK, REPLACER 50# BAG	1.75 OZ	6.00 TBSP
		Conv Factor:	16.000
99-700730	SALT, TABLE 24/26 OZ	.00	1.50 TSP
		Conv Factor:	4.500
87-100632	FLAVORING VANILLA 12/1 QT	.00	2.00 TBSP
		Conv Factor:	64.000
		Water:	1.875 CUP

Method # / Cooking Instructions:

1. PLACE SOFTENED BUTTER AND SHORTENING IN MIXER BOWL. {COP 1 & 2} SEE NOTES}
2. SIFT TOGETHER POWDERED SUGAR, COCOA, MILK, AND SALT; ADD TO SOFTENED BUTTER AND SHORTENING MIX AT LOW SPEED UNTIL SMOOTH. {COP 2} SEE NOTES}
3. COMBINE WATER AND VANILLA; ADD TO MIXTURE IN BOWL. BEAT AT MEDIUM SPEED UNTIL MIXTURE OBTAINS DESIRED SPREADING CONSISTENCY. {COP 2} SEE NOTES}
4. SPREAD IMMEDIATELY ON COOL CAKES.
5. LEFTOVERS SHOULD BE MINIMAL. {COP 3} SEE NOTES}

COP Notes:

{COP 1}: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO COOK.

{COP 2}: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F. OR HIGHER FOR 15 SECONDS.

{CA}: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE

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Description...	COCOA FUDGE FROSTING			Conversion Factor	1.00

CCP Notes:

FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE
RECIPE.

{CCP 3}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE
WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS
OF PRODUCT REMAINING AFTER SERVICE. IF YOU HAVE
LEFTOVER PRODUCT FOLLOW THESE STEPS. (1). PROPERLY
COVER, LABEL AND DATE PRODUCT. (2). STORE UNDER
REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED
WITHIN 48 HOURS OR DISCARDED.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION
YIELD = 2 1/2 QUARTS (1 1/4 QUARTS PER SHEET CAKE).