

## POWDERED SUGAR FROSTING AND VARIATIONS

*Frosts top and sides of 8" or 9" (2-layer) cake.*

¼ cup butter or margarine                      2 tablespoons cream  
3 cups sifted GW Powdered Sugar      1½ teaspoons vanilla extract

- Melt butter or margarine in upper section of double boiler over boiling water; stir in remaining ingredients.
- Remove from heat and beat to spreading consistency.

### CHOCOLATE FROSTING

- Melt 2 to 3 one-oz. cakes unsweetened chocolate with butter or margarine.

### FRUIT FROSTING

- Instead of cream, use 3 tablespoons strained (baby food) prunes or apricots; or mashed banana or crushed pineapple.

### MARSHMALLOW-NUT FROSTING

- Melt 6 cut-up marshmallows and 1 one-oz. cake unsweetened chocolate with butter or margarine. Add 4 tablespoons chopped nutmeats just before spreading on cake.

### MOCHA FROSTING

- Make Chocolate Frosting, then beat in 1 egg yolk and 2 teaspoons instant coffee.



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**GW**

**POWDERED  
SUGAR  
TREAT**



**Great Western  
Sugar Co.**  
Denver 17, Colo.

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