

Chocolate Glaze

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Powdered sugar	1 lb 3 oz	1 ½ cups	2 lb 6 oz	3 cups	1. Combine sugar, salt, nonfat dry milk, and cocoa in mixer with paddle attachment for 1 minute on low speed.
Salt		¼ tsp		½ tsp	
Instant nonfat dry milk		¼ cup		½ cup	2. Add corn syrup and blend on low speed for 2 minutes.
Cocoa		¼ cup 2 Tbsp	3 oz	¾ cup	
Corn syrup	3 oz	¼ cup	6 oz	½ cup	3. Add hot water. Mix for 3 minutes on medium speed.
Water, hot 160° F		½ cup		1 cup	
Margarine or butter, melted	2 ½ oz		5 oz		4. Add melted margarine or butter. Mix for 3 minutes on low speed.
Vanilla		2 tsp		1 Tbsp 1 tsp	
					6. Spread 3 cups over each sheet pan (18" x 26" x 1").

SERVING:	YIELD:	VOLUME:
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1 Tbsp.

50 Servings: about 1 lb 14 oz

50 Servings: about 3 cups

100 Servings: about 3 lb 12 oz

100 Servings: about 1 quart 2 cups

Edited 2004

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Desserts

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Nutrients Per Serving					
Calories	61	Saturated Fat	0.30 g	Iron	0.13 mg
Protein	0.30 g	Cholesterol	0 mg	Calcium	6 mg
Carbohydrate	12.70 g	Vitamin A	59 IU	Sodium	29 mg
Total Fat	1.27 g	Vitamin C	0.0 mg	Dietary Fiber	0.3 g