



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*
- ¼ CUP WATER
- 1 TEASPOON VANILLA, OPTIONAL

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

DIRECTIONS

- 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

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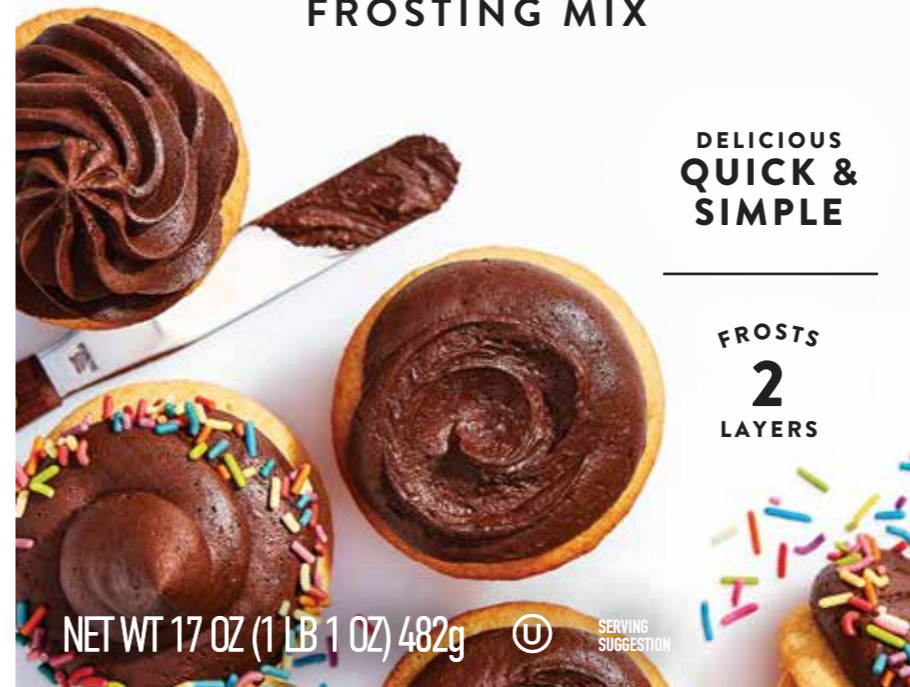


Sourced non-GMO. Learn more at [KingArthurBaking.com/GMO](https://www.KingArthurBaking.com/GMO)

> 100% EMPLOYEE OWNED



CHOCOLATE BUTTERCREAM FROSTING MIX



DELICIOUS QUICK & SIMPLE

FROSTS 2 LAYERS

CHOCOLATE BUTTERCREAM FROSTING MIX

BEST IF BAKED BY:



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100% recycled fiber with a minimum of 35% post-consumer content.

CHOCOLATE BUTTERCREAM FROSTING MIX

Nutrition Facts

22 servings per container

Serving size 4 tbsps mix (22g)

Calories	Mix		Prepared	
	80	160		
	% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*
Total Fat	1g	1%	9g	12%
Saturated Fat	0.5g	3%	6g	30%
Trans Fat	0g		0g	
Cholesterol	5mg	2%	30mg	10%
Sodium	45mg	2%	50mg	2%
Total Carbohydrate	18g	7%	18g	7%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	17g		17g	
Incl. Added Sugars	17g	34%	17g	34%
Protein	1g		1g	
Vitamin D	0.1mcg	0%	0.1mcg	0%
Calcium	10mg	0%	10mg	0%
Iron	1.5mg	8%	1.5mg	8%
Potassium	150mg	4%	150mg	4%

*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.

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.

DISTRIBUTED BY
KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | [KingArthurBaking.com](https://www.KingArthurBaking.com)

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REFRIGERATE LEFTOVERS.