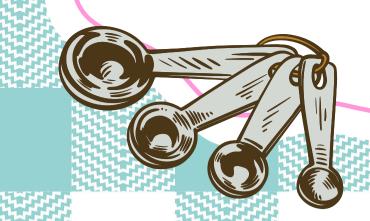


Situation

Frosting and Filling Good Safety





Kristy is planning to enter her grandmother Shirley's Banana Cake with Brown Butter Icing recipe in the 4-H Foods and Nutrition Division of the Ralls County Fair.

Calculate the percentage of sugar in Grandma Shirley's Brown Butter Frosting recipe to determine if the icing meets the minimum of 65% by weight sugar recommendation to be considered safe at room temperature (from K-State Research and Extension for Kansas fairs and exhibitions).



Common Prosting and Filling Ingredients

- I Cup Brown Sugar (213 Grams)
- 8 Tablespoons (1/2 Cup) Butter or Margarine (113 Grams)
- I Cup Coconut Cream (284 Grams)
- I Cup Corn Syrup (312 Grams)
- I Cup Cream, Milk, Half and Half (227 Grams)
- I Tablespoon Espresso Powder (7 Grams)
- 1/2 Cup Evaporated Milk (113 Grams)
- I Cup Granulated Sugar (198 Grams)
- I Tablespoon Lemon Juice, Lime Juice, Orange Juice (I4 Grams)
- 1/2 Cup Peanut Butter (135 Grams)
- 2 Cups Powdered Sugar (227 Grams)
- I Cup Semi-Sweet Chocolate Chips (170 Grams)
- 2 Pieces Unsweetened Chocolate Bars (I4 Grams)
- 1/2 Cup Unsweetened Cocoa Powder (42 Grams)
- I Tablespoon Vanilla Extract or Other Flavored Extract (I4 Grams)
- 1/4 Vegetable Shortening (46 Grams)
- I Cup Water (227 Grams)





Grown Gutter Frosting Ingredients

- 4 Cups Powdered Sugar
- 3/4 Cup Butter Cut into Cubes
- 1/4 Cup Heavy Cream Or Whole Milk
- 2 tsp. Vanilla Extract



Brosting and filling Worksbeet

List All Ingredients and Weight in Grams

Weight in Grams
otal weight
from above)
nt (in Line 1)
% of sugar %

Is line 4 Higher Than 65 %? YES or No
If YES, this recipe is safe to be stored at room temperature.



