

Peanut Butter Glaze

Desserts, C-27

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Powdered sugar	13 oz	3 3/4 cups	1 lb 10 oz	1 qt 3 1/2 cups	<ol style="list-style-type: none"> 1. Cream powdered sugar and peanut butter in a mixer with a paddle attachment for 5 minutes on medium speed. 2. Add corn syrup and lowfat milk and mix for 5 minutes on low speed until smooth. 3. Spread over slightly cooled peanut butter bars. 4. Use 1 lb 7 oz (3 cups) for each half-sheet pan (13" x 18" x 1").
Peanut butter	4 oz	1/2 cup	8 oz	1 cup	
Corn syrup		3 Tbsp	3 oz	1/4 cup 2 Tbsp	
Lowfat 1% milk		1/2 cup		1 cup	

Notes

A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.

Serving	Yield	Volume
1 Tbsp.	50 Servings: about 1 lb 7 oz 100 Servings: about 2 lb 14 oz	50 Servings: about 3 cups 100 Servings: about 1 quart 2 cups