

# Frosting

## ECHELON

the code name FROSTING, which was established by the NSA in 1966 to collect and process data from communications satellites. FROSTING had two sub-programs: - ECHELON, originally a secret government code name, is a surveillance program (signals intelligence/SIGINT collection and analysis network) operated by the five signatory states to the UKUSA Security Agreement: Australia, Canada, New Zealand, the UK and the United States, also known as the Five Eyes.

Created in the late 1960s to monitor the military and diplomatic communications of the Soviet Union and its Eastern Bloc allies during the Cold War, the ECHELON project became formally established in 1971. By the end of the 20th century, it had greatly expanded.

## Frosting

Look up frosting or frosted in Wiktionary, the free dictionary. Frosting or Frosted may refer to: Frost, a thin layer of ice on a solid surface Icing (food) - Frosting or Frosted may refer to:

Frost, a thin layer of ice on a solid surface

Icing (food), the sweet glaze used in confectionery

FROSTING, a surveillance programme

Frosting (crime), a form of vehicle theft

Frosting (decorative arts), a motif in decoration of objects

Frosted (band), a pop punk band

Frosted (horse), a racehorse

Aerosol burn

## Buttercream

Buttercream, also referred to as butter icing or butter frosting, is used for either filling, coating or decorating cakes. The main ingredients are butter - Buttercream, also referred to as butter icing or butter frosting, is used for either filling, coating or decorating cakes. The main ingredients are butter and some type of sugar.

Buttercream is commonly flavored with vanilla. Other common flavors are chocolate, fruits, and other liquid extracts. Food coloring is commonly added if the buttercream is being used as decoration. Buttercream can be piped or spread in decorative patterns and shapes.

## Pure Frosting

Pure Frosting is a compilation album by the American alternative rock band The Presidents of the United States of America. It was released on March 10 - Pure Frosting is a compilation album by the American alternative rock band The Presidents of the United States of America. It was released on March 10, 1998.

It was, at the time, the band's last album, as they had broken up in 1998. They later reunited and released new albums until breaking up again in 2015.

"Video Killed the Radio Star" originally appeared on The Wedding Singer soundtrack, and it is a cover of the song originally by Bruce Woolley and popularized by The Buggles. This is the third version of the song The Presidents has released, as they originally released a live version as a b-side, and released a different studio version on Rarities. "Man (Opposable Thumb)" originally appeared on the 1997 soundtrack of Good Burger. "Cleveland Rocks" is also a cover, originally by Ian Hunter, and was used as the theme song to The Drew Carey Show.

The album takes its title from an early name for the band.

## Icing (food)

Icing, or frosting, is a sweet, often creamy glaze made of sugar with a liquid, such as water or milk, that is often enriched with ingredients like butter - Icing, or frosting, is a sweet, often creamy glaze made of sugar with a liquid, such as water or milk, that is often enriched with ingredients like butter, egg whites, cream cheese, or flavorings. It is used to coat or decorate baked goods, such as cakes or honey buns. When it is used between layers of cake it is known as a filling.

Icing can be formed into shapes such as flowers and leaves using a pastry bag. Such decorations are commonplace on birthday and wedding cakes. Edible dyes can be added to icing mixtures to achieve a desired hue. Sprinkles, edible inks or other decorations are often used on top of icing.

A basic icing is called a glacé, containing powdered sugar (also known as icing sugar or confectioners' sugar) and water. This can be flavored and colored as desired, for example, by using lemon juice in place of the water.

More complex icings can be made by beating fat into powdered sugar (as in buttercream), by melting fat and sugar together, by using egg whites (as in royal icing), by whipping butter into meringue (as in Italian or Swiss meringue buttercream), and by adding other ingredients such as glycerin (as in fondant) or dairy (as in ermine or cream cheese frosting).

Some icings can be made from combinations of sugar and cream cheese or sour cream, or by using ground almonds (as in marzipan).

Icing can be applied with a utensil such as a knife or spatula, or it can be applied by drizzling or dipping (see glaze), or by rolling the icing out and draping it over the cake. The method of application largely depends on the type and texture of icing being used. Icing may be used between layers in a cake as a filling, or it may be used to completely or partially cover the outside of a cake or other baked product.

Apart from its aesthetic functions, icing can also improve the flavor of a cake, as well as preserving it by sealing in moisture.

## Dunkaroos

snack-sized package containing cookies and frosting; as the name implies, the cookies are meant to be dunked into the frosting before eating. Individual snack packages - Dunkaroos are a brand of snack food from Betty Crocker, first launched in 1990. It consists of a snack-sized package containing cookies and frosting; as the name implies, the cookies are meant to be dunked into the frosting before eating. Individual snack packages contain about ten small cookies and one cubic inch of frosting. The cookies are made in a variety of shapes, including a circle with an uppercase "D" in the center (the only shape featured in the 2020 version), feet, the mascot in different poses, and a hot air balloon.

## Spatula

a larger blade, made for lifting cookies off a pan or baking sheet. A frosting spatula is also known as palette knife and is usually made of metal or - A spatula is a broad, flat, flexible blade used to mix, spread and lift material including foods, drugs, plaster and paints.

In medical applications, "spatula" may also be used synonymously with tongue depressor.

The word spatula derives from the Latin word for a flat piece of wood or splint, a diminutive form of the Latin spatha, meaning 'broadsword', and hence can also refer to a tongue depressor. The words spade (digging tool) and spathe are similarly derived. The word spatula has been used in English since 1525.

## Frosting on the Beater

Frosting on the Beater is the third album by American rock band The Posies, released in 1993. It featured a darker sound than the band's prior works, in - Frosting on the Beater is the third album by American rock band The Posies, released in 1993. It featured a darker sound than the band's prior works, in part due to production duties being handled by Don Fleming. "Dream All Day", "Solar Sister" and "Definite Door" were released as singles, with the first two getting moderate airplay and the third being the band's only single to break the UK top 75. Frosting on the Beater was the last album original drummer Mike Musburger appeared on.

"Flavor of the Month" was a swipe at the many overnight-sensation grunge bands in The Posies' hometown of Seattle. "Coming Right Along" appeared on the soundtrack to the movie The Basketball Diaries (1995, Island Records). "Dream All Day" was later used as the title of the band's best-of compilation, released in 2000. The Posies later remade "Flavor of the Month" with brand-new lyrics as "Voyage of the Aquanauts" for the series Bill Nye the Science Guy.

## Wet and messy fetishism

Wet and messy fetishism (WAM), also known as splashing, is a form of sexual fetishism involving a person or persons getting messy with a variety of materials - Wet and messy fetishism (WAM), also known as splashing, is a form of sexual fetishism involving a person or persons getting messy with a variety of materials, such as food, mud, chemicals, and water. The word "splashing" originates from a defunct UK fetish magazine named Splosh!.

## German chocolate cake

cake, is a layered chocolate cake filled and topped with a coconut-pecan frosting. Originating in the United States, it was named after English-American - German chocolate cake, originally German's chocolate cake, is a layered chocolate cake filled and topped with a coconut-pecan frosting. Originating in the United States, it was named after English-American chocolate maker Samuel German, who developed a formulation of dark baking chocolate that came to be used in the cake recipe. Sweet baking chocolate is traditionally used for the cake's flavor, but few recipes call for it today. The filling or topping is a custard made with egg yolks and evaporated milk; once the custard is cooked, coconut and pecans are stirred in. Occasionally, a chocolate frosting is spread on the sides of the cake and piped around the circumference of the layers to hold in the filling. Maraschino cherries are occasionally added as a garnish.

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