

BUTTER CREAM FROSTING

****For a whiter icing use all shortening.**

1/2 C Margarine, softened
1/2 C Shortening (white)
1 t Clear Vanilla Extract
4 C Confectioners Sugar, Sifted (1 lb)
2T Milk or Water (in class water)

YIELD: 3CUPS

Doubled Batch

1 C Margarine, softened
1 C Shortening (white)
2 t Clear Vanilla Extract
8 C Confectioners Sugar, Sifted (1 lb)
¼ C Milk OR Water (in class)

YIELD: 6 Cups

- 1. In a stationary mixer cream margarine and shortening. Add vanilla.**
- 2. Gradually add sugar, one cup at a time, beating well on medium speed. Scrap sides and bottom of bowl often.**
- 3. When all the sugar has been mixed in, icing will appear dry. Add milk and beat at medium speed until light and fluffy.**
- 4. Keep icing covered with a damp cloth until ready to use or store in a plastic air tight container and put in the refrigerator.**

REWHIP BEFORE USING