

Decorator's Icing

1 CUP WHITE SHORTENING

5 CUPS POWDER SUGAR

**1 TSP. CLEAR VANILLA
EXTRACT**

**1 TSP. CLEAR BUTTER
EXTRACT**

DASH OF SALT

**1 1/2 TBSP. CANNED
CREAM**



In a stand mixer add shortening and mix on medium speed until creamy (about 3 minutes). Slowly add 2 cups of sugar. Add the cream and extracts. Finish adding sugar. Add a dash of salt.

This icing is made with white shortening and clear flavorings for a beautiful white color. It makes your mixed colors turn out beautiful as well! Almond extract can be substituted for Vanilla, but I prefer vanilla and butter for cake decorating...Tammy

If using for borders, make it a little thinner. For making roses (make sure it is quite stiff for petals to hold up).