



# Bakery Icing

## Ingredients:

2 cups Crisco (you can use butter flavored but you won't get a true white color)

1/2 - 1 tsp vanilla (use clear for a true white color)

1 - 2 Tbsp butter flavoring (use clear for a true white color)

4-6 Tbsp milk

2 pounds powdered sugar (1 bag)

Cream the first 4 ingredients together. ( Add your flavoring "to taste" - as you make this, you will be able to judge more of how you like it. ) If you are using the icing for a base coat on a cake, you will want to add the full 6 Tablespoons of milk. If this is going to be decoration frosting, you will want to start with 3 - 4 Tablespoons of milk. You can add more at the end if you need to. ) Slowly add the bag of powdered sugar. You may add more milk or powdered sugar to get the desired consistency.

Frosting will keep up to two weeks in the refrigerator. After you have frosted your items, it is ok to leave them unrefrigerated and the items will keep as a regular frosted cake.

\*\*\*When coloring your frosting, you can use liquid color, but this is going to change the consistency & it's very hard to get the desired color. Paste or gel colors work much better and are easier to get the true color.