



Smooth Buttercream Frosting

Oscar · 28/09/2024



Prep Time

16

Difficult

Medium

Servings

3 -1/2 cups

Description

This flavorful icing is ideal for decorating. It may be refrigerated in an airtight container for up to a week. Rewhip before using.

Ingredients

— - ½ cup vegetable shortening - ½ cup butter - 1 ½ teaspoons vanilla extract - 5 cups confectioners' sugar - 3 tablespoons milk

Instructions

1. Beat shortening and butter in a large bowl with an electric mixer until smooth
2. about 3 minutes; stir in vanilla extract. Beat sugar
3. one cup at a time
4. into butter mixture on medium speed. Add milk and beat on high speed until light and fluffy. Keep icing covered with a damp cloth until ready to decorate. For best results
5. keep icing refrigerated when not using.