

Best White Icing Ever

Savannah · 29/09/2024



Prep Time

20

Difficult

Medium

Servings

4 to 5 cups

Description

This Crisco frosting is quick and easy to make bright white for cake decorating and you can easily change its consistency This is the most important icing recipe youll ever have Its so basic it makes the hassle of cake decorating so much easier If you wish use half shortening and half unsalted butter

Ingredients

— - 4 cups confectioners' sugar - 1 cup shortening - 2 tablespoons water - 1 teaspoon clear imitation vanilla extract

Instructions

1. Place confectioners' sugar
2. shortening
3. water
4. and vanilla into a large bowl. Beat with an electric mixer on low speed to combine
5. then beat on medium speed for a full 5 minutes. Recipe Tips Make sure to beat the icing for a full 5 minutes. It won't look like icing at first
6. but keep mixing
7. and it will come together. You can thin the icing with 3 tablespoons corn syrup or water if you plan to use this for icing a cake.