

# American Butter Cream Icing

## Ingredients:

- 2lb Powdered Sugar
- ½ cup Evaporated Milk
- 2 tsp Vanilla
- 1 tsp Salt
- 2 cups High Ratio Shortening (half butter for fabulous flavor)

## Directions:

- Beat sugar, milk, vanilla and salt until creamy
- Then add shortening scraping down bowl occasionally

## Hints:

- Try other flavors – almond, Princess, lemon, lavender
- Dye different colors
- Less liquid for a stiffer buttercream
- For icing a cake, use a larger percentage of butter, it is delicious - for decorations use a larger percentage of high ratio shortening, all the way to 100%, it is far more stable than butter and your decorations will hold shape better
- Add ¼ cup meringue or agar to stabilize for hot days
- Have fun

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