



Making Buttercream Icing

The thick but creamy texture of this flavorful icing makes it ideal for decorating. It can be refrigerated in an airtight container for up to a week. Rewhip before using. Makes 3½ cups.

½ cup solid vegetable shortening	5 cups sifted confectioners' sugar
½ cup butter or margarine	(There are 4 cups in a pound)
1½ teaspoons vanilla	3 Tablespoons milk

IN A LARGE MIXING BOWL: Cream butter and shortening with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all the sugar has been mixed in, icing will appear dry. Add milk and beat at high speed until light and fluffy. Keep icing covered with a damp cloth until you're ready to decorate. For best results, keep icing bowl in refrigerator when not in use.

Decorating With Frosting Mixes

If you would like to use a frosting mix, you will need three packages of the creamy vanilla type that will frost two 8" or 9" layers.

For each package of mix, use four less teaspoons water than package directs. Less water gives a stiffer consistency necessary for good decorating results. Each package makes about 1½ cups of icing. Do not refrigerate icing before decorating. Cake may be refrigerated after it's been iced.

DECORATING WITH CANNED ICING: If you would like to use canned icing, you will need two 16.5 oz. cans of vanilla ready to spread frosting. Each can holds about 1¼ cups of icing. For best results, refrigerate icing before using. If icing becomes soft during decorating, simply place decorating bag in refrigerator until chilled and firm enough to continue decorating.

Coloring Your Icing

The most important rule in mixing any icing color is to add the color a drop at a time until you achieve the shade you want. Remember if the icing is too light, you can always add more color. When you mix any color, make sure you have enough for the area you wish to decorate. The specific decorating instructions inside will tell you just how much colored icing to make for each cake.

Whenever decorating directions specify brown icing, you may substitute chocolate icing in its place. Just use six Tablespoons unsweetened cocoa powder, or melt two one-ounce squares of unsweetened chocolate and add to 1½ cups white icing in place of the brown icing color.