

## Quick Butter Crème Frosting

4 1/2 c. (560g) powdered sugar

3 1/2 T milk, plus more if needed

1 1/2 sticks (185g) butter or  
margarine

1 1/2 t. vanilla

Pinch of salt

1/2 c. shortening

With an electric mixer, combine all ingredients together on low speed.

Scrape sides of bowl, increase the speed to medium and beat frosting until fluffy, about 3-4 mins. If the frosting is dry, add a little more milk, 1 t at a time, until it is creamy but still holds peaks.