

# Wilton® Buttercream Icing (Frosting)

Yield: 3 cups

- ½ c. vegetable shortening
- ½ c. (1 stick) butter or margarine
- 1 tsp. vanilla
- 4 c. (approx 1 lb.) confectioner's sugar
- 2 T. milk

Cream butter & 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 sugar has been mixed in, icing will appear dry. Add milk and beat at high speed until light and fluffy. Keep covered with a damp cloth until ready to use. Refrigerate when not in use. Keeps for up to 2 weeks in an airtight container. Rewhip before using.

## Variations:

- To thin icing, gradually add more milk, 1 t. at a time
- To stiffen icing, chill icing or add more confectioner's sugar or decrease amount of milk
- Pure white icing – omit butter and increase shortening to 1 c. & replace vanilla with a clear vanilla.
- Chocolate icing – add ¾ c. unsweetened cocoa