

Butter crème icing

Ingredients:

- 3 cups confectioners' sugar
- ½ cup butter
- ½ cup crisco
- 1 teaspoon vanilla or almond extract
- 2 tablespoons milk

Directions:

In a standing mixer fitted with a whisk, mix together sugar, Crisco and butter. Mix on low speed until well blended and then increase speed to medium and beat for another 3 minutes. Add vanilla and milk, continue to beat on medium speed for 1 minute more. Add coloring.