

Icing

for frosting and piping cookies



- 2 CUPS OF SHORTENING
- 1/2 CUP OF WATER
- 4 TSP PURE VANILLA EXTRACT
- 2 TSP OF BUTTER EXTRACT
- 2 LBS POWDERED SUGAR, SIFTED

DIRECTIONS:

WITH AN ELECTRIC MIXER, CREAM THE SHORTENING AND THE WATER UNTIL INCORPORATED.

ADD THE VANILLA AND THE BUTTER EXTRACT.

GRADUALLY ADD THE POWDERED SUGAR AND MIX ON LOW SPEED UNTIL JUST INCORPORATED.

SCRAPE THE SIDES OF THE BOWL AND THEN MIX ON MEDIUM HIGH FOR 1 MINUTE. ICING SHOULD BE LIGHT AND FLUFFY.

TO THIN THE ICING TO DESIRED CONSISTENCY, ADD ADDITIONAL WATER, 1 TBS AT A TIME. FROSTED COOKIES WILL REQUIRE MEDIUM CONSISTENCY ICING AND PIPING WILL REQUIRE THINNER CONSISTENCY ICING

and don't forget to lick the bowl!

