

Christine's Butter Creamy Frosting

~A recipe from the personal cookbook of Christine Hughes

Directions:

- *1/2 Cup shortening (Use White Crisco if you want white frosting.)*
- *1/2 Cup Salted Butter (Softened)*
Cream together Butter and Crisco

Add the Following mixing well:

- *2/3 Cup Heavy Whipping Cream*
- *1 tsp Vanilla Extract (Use Clear Vanilla if you want white frosting)*
- *1 tsp Almond Flavoring*
- *1/4 tsp of Salt*

Gradually add powdered sugar

- *2 pounds of powdered sugar*

Whip together for 3-5 Minutes to Fluff

**You may need to thicken or thin with cream or powdered sugar.*

*** If you want to make chocolate frosting, add 1 cup of cocoa into the butter, remove almond flavoring, and use about 1 cup less of the powdered sugar. May need to add more cream if it is too thick.*



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