



Gammy's House Recipes

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Classic Vanilla Frosting

Ingredients:

1/4 cup Butter Flavor CRISCO All-Vegetable Shortening or 1/4 Butter Flavor CRISCO Stick
2 cups confectioners' sugar, sifted
3 tablespoons milk
1 teaspoon vanilla extract
Chopped nuts

Directions:

Melt shortening in small saucepan on low heat. Transfer to medium bowl. Add confectioners' sugar. Beat at low, then high speed until blended. Add milk and vanilla. Beat at high speed until smooth and frosting is of desired spreading consistency. Drizzle frosting over top and side of cake. Sprinkle nuts over top of cake.