

## Fluffy White Filling and Frosting for Cakes and Cupcakes



Published on Jun 20, 2012

In this video, Betty demonstrates how to make Fluffy White Filling and Frosting for Cakes and Cupcakes. This filling and frosting may be used for filling between cake layers, filling for cupcakes, or just as a fluffy frosting for the outside of cakes and cupcakes.

### Ingredients:

1 cup milk

2 ½ tablespoons cornstarch (You may substitute 5 tablespoons flour, if you prefer.)

½ cup shortening (I used Crisco, for the best effect, but you may substitute butter, if you prefer.)

½ cup butter, softened to room temperature

1 cup sugar

2 teaspoons vanilla extract

Mix 1 cup milk with 2 ½ tablespoons cornstarch and cook until thickened, stirring constantly. Set aside to cool. Whip shortening, butter, 1 cup sugar, and 2 teaspoons until fluffy. Add cooled milk and flour mixture, and whip again, until fluffy. Use as a filling or frosting for cakes or cupcakes, as desired. I will be uploading the perfect cake for this filling and frosting recipe later this week. Enjoy! --Betty