

Betty's Rich Vanilla Frosting (Used on Yellow Cake in 1000th Video)



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In this video, Betty demonstrates how to make Rich Vanilla Frosting. This is the frosting that was used on our 1000th video yellow cake. This demonstration also shows you how to customize your cake with an image of your choice.

Ingredients:

1 cup vanilla baking chips

½ cup half-and-half (This is half milk, half cream.)

1 cup butter

2 ½ cups confectioner's sugar (This is the same as powdered sugar/icing sugar.)

Combine 1 cup vanilla baking chips, ½ cup half-and-half, and 1 cup butter in a double boiler or saucepan. Cook over medium heat, stirring constantly until melted and smooth. Remove from heat. Stir in 2 ½ cups confectioner's sugar. Set double boiler or saucepan in ice. Beat at medium speed of an electric mixer, until frosting is of spreading consistency. This amount of frosting will easily frost a typical rectangular cake. For a layer cake, you may want to double the recipe or make two separate recipes of frosting. You may customize your cake while the frosting is still soft, by topping it with a decorative sugar layer. Put your chosen image on disk and get a print of it. Take the print to the cake decorating department of your supermarket. (I went to Meijer.) I was able to get them to create only the sugar sheet, but your supermarket may require that you buy the cake and have it iced there, where they will bake and decorate your cake with your chosen design. I hope you enjoy this frosting! Love, Betty