

Betty's Orange Halloween Frosting for Chocolate Cookies



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In this video, Betty makes Halloween Orange Frosting for Cookies. This is made with confectioner's sugar, and a white shortening. Yellow and red food coloring are used to obtain a dramatic orange color.

Our grandson, Carter, helped mix up this frosting to frost Halloween Chocolate Ice Box Cookies (which you will find in [bettyskitchen](#)).

Ingredients:

¼ cup white Crisco shortening

½ teaspoon salt

1 tablespoon lemon juice

2 tablespoons water, or as needed for desired spreading consistency

3 cups confectioner's sugar (This is powdered sugar or icing sugar.)

yellow food coloring

red food coloring

In a medium-sized bowl, combine ¼ cup white Crisco shortening, ½ teaspoon salt, and 1 cup of confectioner's sugar. Beat with an electric mixer, until reasonably combined. (Mixture will be crumbly.) Add 1 tablespoon lemon juice to mixture. Add 2 cups confectioner's sugar alternately with 2 tablespoons water, adding each a little at a time, beating continually. Add more water if frosting is too thick or more confectioner's sugar if frosting is too runny. Continue beating until frosting is of spreading consistency. Divide into separate portions if you want more than one color of frosting. For orange frosting, use the ratio of 2 drops of yellow food coloring for each single drop of red food coloring. Cover frosting with plastic wrap and refrigerate for about 2 hours. (Frosting will stiffen up a bit.) Spread or pipe Halloween Orange Frosting on Halloween Chocolate Ice Box Cookies from [bettyskitchen](#) (or other sweet treats). Happy Halloween from [bettyskitchen](#)! Love, Betty