

Betty's Snowy White Buttercream Frosting (Grandson Carter Helps)



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In this video, Betty makes Snowy White Buttercream Frosting. This is made with confectioner's sugar, a white shortening, and no colored flavorings, in order to maintain its dramatic, white look. My grandson, Carter, helped use this frosting, colored green, to frost cookies for Saint Patrick's Day. (The cookies, which Carter helped make, are in bettyskitchen under the name Pecan Sandies.)

Ingredients:

¼ cup white Crisco shortening

½ teaspoon salt

2 tablespoons water

1 teaspoon almond extract

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

1 additional tablespoon water, or as needed

In a medium-sized bowl, combine ¼ cup white Crisco shortening, ½ teaspoon salt, 2 tablespoons water, and 1 teaspoon almond extract. Beat with an electric mixer, until reasonably combined. Add 3 cups confectioner's sugar, a little at a time, beating continually. Also add an additional tablespoon water (more or less, as needed) until icing is of spreading consistency. Add more confectioner's sugar to thicken, more water to thin, until icing is smooth and creamy. Spread Snowy White Buttercream Frosting on cookies, cakes, cupcakes, doughnuts, etc. I spread mine on Pecan Sandies, which are in bettyskitchen. Love, Betty