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Subject: Frosting

DREAM WHIP BUTTERCREAM ICING

1 cup Crisco
1 cup salted butter
½ tsp. salt
½ cup water
2 lbs confectioners sugar (8 cups)
1 pkg. Dream Whip (1 envelope)
2 Tbls. Meringue powder
½ tsp almond extract
1 tsp clear vanilla (or to taste)
1 tsp clear butter flavoring (or to taste)

Beat Crisco and butter until well blended and smooth. Dissolve salt in water and add extracts to the water. Add water and Dream Whip and sugar to the Crisco/butter mixture. Blend on low speed for about 1 minute and then increase speed and blend until light and fluffy. Do a taste test and add more flavorings until you get it to taste the way you want it to taste.

** NOTES**

I have also used the vanilla, butter & nut flavoring instead of plain vanilla. You can also add any other flavoring you want, such a coconut, strawberry, etc., but use these in addition to and not instead of the almond, vanilla and butter flavors.

You may need to add 1 or 2 more cups of confectioners sugar to get the consistency you want, since anytime you add liquid (even a tsp of flavoring) you should add a little more sugar to balance the sugar/liquid ratio.