

Just a Pinch

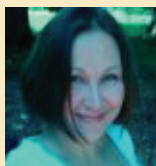


Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

Top off Your Favorite Cake with This Creamy Frosting

"This goes on beautifully!"



Sherry Symmonds
Hamilton, MS
(Pop. 6,284)



You'll never grab a can of icing again once you try Sherry Symmonds creamy, smooth Yummy Vanilla Buttercream Frosting recipe! We loved the flavor of this icing and it will perfectly top of any cake. This recipe makes more than enough to cover a regular cake, but we suggest doubling the recipe. It's that good!

See step-by-step photos of Sherry's recipe plus thousands more from home cooks nationwide at:

www.justapinch.com/buttercream

You'll also find a meal planner, coupons and chances to win! Enjoy and remember, use "just a pinch"...

-Janet

Yummy Vanilla Buttercream Frosting



What You Need

- 1/2 c shortening
- 1/2 c unsalted butter, room temperature
- 2 tsp meringue powder
- 2 tsp vanilla extract
- 1 tsp butter flavor extract
- 3 c powdered sugar
- 2 tbsp water

Directions

- In a large bowl mix shortening and butter at high speed until smooth and fluffy (about 3-4 minutes).

- Reduce mixer speed to low and add meringue powder and extracts. Increase speed and blend for another minute.
- Reduce mixer speed to low again and begin to add powdered sugar, one cup at a time. Scrape down sides with a spatula to ensure all powdered sugar is blended.
- Once all the powdered sugar has been added, check the consistency. You should be able

to easily frost a cake without worrying that you are going to tear the cake or cause it to crumble.

- If it is too stiff, add water (a little bit at a time) and blend.
- Your end result should be fluffy, smooth and more than enough to frost a 9-inch round layer cake or a 9x13 cake.

Submitted by: Sherry Symmonds, Hamilton, MS (Pop. 6,284)

www.justapinch.com/buttercream