

From Charlotte: **"Whipped Cream Buttercream Frosting"**

Make in 2 parts, making sure that none of part 1 gets into part 2 until it is time to mix the two parts together. Any grease in part 2 will keep it from getting stiff. If using the same mixer, make sure beaters are well washed before going on to part 2. (I use my KA for meringue or part 2 and just a regular hand mixer and a large tupperware bowl for part 1, then mix them together with the hand mixer and just put the lid on the bowl when done. Usually make mine as a double recipe.)

WHIPPED CREAM BUTTERCREAM FROSTING

Part One

Mix, using a rubber spatula or pastry cutter at first to keep powdered sugar from flying everywhere. Then switch to a mixer and beat till very creamy and fluffy, about 5 to 8 min., making sure you occasionally scrape sides of the bowl.

1 lb. powdered sugar (sift if using C & H, has more lumps)
2 1/2 cups Crisco

Part Two

Mix together: 3/4 cup granulated sugar
1/2 tsp. salt

2 TBsp. meringue powder (add another Tbsp. if you want a crusting frosting)

Add and immediately mix on high speed: 1/2 cup (less 2 TBsp.)

BOILING water (has to be boiling to melt salt and sugar)

When mixture is beginning to get stiff, add 1 TBsp. or less of flavoring of your choice. Keep on beating until mixture gets very stiff and stands in peaks, about 8 minutes.

(I use clear vanilla. This gives a white frosting. Regular vanilla makes it cream colored.)

Add part one and part two together and mix well, about 8 minutes, occasionally scraping sides of the bowl to make sure all is blended. Using a rubber spatula, down beat a little bit to remove some of the air bubbles caused by the high beating. Will be very light and creamy. Cover. Do NOT refrigerate.

Since no ingredient spoils, the frosting will keep for 3 months. (After that it begins to break down and get watery.) Just whip again with a spoon each time you use it to restore fluffiness. Save any left over colors for next cakes. Mixed with jam it makes a good filling. Mixed with ready made fillings turns them into cream fillings. For a decorating cream cheese icing omit one cup of crisco and replace it with 2 (8 oz.) pkgs. cream cheese. For a butter flavor, use butter flavored crisco, but the color won't be white. For chocolate buttercream add about 1/2 cup cocoa in with the powdered sugar or to taste (or omit one cup of crisco and add 1 tub of readymade Cho. Fudge Icing and some cocoa for more cho. taste) and some brown color for darker shade. Omit 1/2 cup of crisco, add 1/2 cup creamy peanut butter for peanut butter taste. If you want other flavors than vanilla, just add it to the finished icing and whip.

Use AS IS for everything. No need to thicken or thin down. Works great for ice cream cakes.