

Gelatin Cake Frosting

Yield: 4 cups

* Not too sweet, and taste is outstanding. Also, good as decorating frosting.

Equipment:

Stand mixer with paddle attachment

Spatula

Ingredients:

24 ½ oz. – Powdered sugar

10 oz. – Shortening

1 envelope - Gelatin, unflavored

½ tsp – Salt

4 oz. - Water, warm

1 T - Corn syrup, white

1 tsp - Vanilla

Instructions:

- Dissolve gelatin in warm water with salt and corn syrup.
- Mix powdered sugar and shortening.
- Add gelatin mixture and beat until fluffy.

Storage:

Keeps very well at room temperature