

Basic Buttercream Frosting - Recipe-A

Yield: 5 quarts

Equipment:

Stand mixer with paddle attachment

Spatula

Ingredients:

3 lbs – Shortening (Crisco is recommended)

6 lbs – Powdered sugar

2 tsp - Vanilla extract

2 tsp – Almond flavoring

2 cups - Evaporated milk, undiluted, fat free

Instructions:

- Coat the inside of mixing bowl with the shortening (keeps sugar from caking on the sides of the bowl).
- Add sugar into bowl, adding flavorings and evaporated milk on top of sugar.
- Begin mixing at very low speed until sugar is moistened. Continue to mix at medium-low speed for about ten (10) minutes.

Storage:

Keeps very well at room temperature