BUTTERCREAM FROSTING

Ingredients

- 1. 1 lb. confectioners Sugar
- 2. 5 tblsp. water
- 3. 1/3 cup high ratio shortening
- 4. 1 tsp. Vanilla Extract.
- 5. 1/2 tsp. Almond Extract
- 6. 1/2 tsp. Butter Flavor

Instructions

- 1. Add all ingredients to mixing bowl.
- 2. Mix slowly until sugar is mixed in liquid.
- 3. Beat at high speed until frosting is light and fluffy.
- 4. Spread on cooled cake.