
Butter Frosting

From Jeanette's Recipe Cards

Note, decorating frosting uses 3/4 Cup Crisco - regular frosting uses 1/2 Cup

Quantity	Ingredients	Preparation Notes
1/2 C or 3/4 C	Crisco (for regular frosting) Crisco (for decorating)	• Combine all ingredients and beat on low speed until blended.
1 lb	Confectioner's Sugar (3 3/4 C)	• Beat on high speed until smooth
1/2 tsp	Salt	• Store in refrigerator until use.
2 tsp	Vanilla	
1/4 C	Milk	