

Not Sweet Cake Frosting

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*1 cup Crisco shortening
3/4 teaspoon cream of tartar
1 pound confectioner's sugar
1/4 cup cold water
1/4 cup water
2 teaspoons vanilla
1 pound confectioner's sugar*

In a large mixer bowl, combine the Crisco and cream of tartar. Add one pound of the confectioner's sugar with one cup of cold water. Beat well.

In a bowl, combine 1/4 cup of water and vanilla. Add to the frosting mix gradually with another pound of confectioner's sugar. Beat until nice and creamy. A little more water may be added to the frosting for an easier spreading consistency on a cake.

(Sufficient to frost and decorate a two-layer nine-inch cake.)

Per Serving (excluding unknown items): 3563 Calories; 1g Fat (0.2% calories from fat); 0g Protein; 907g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 14mg Sodium. Exchanges: 0 Fruit; 61 Other Carbohydrates.