



Lynn demonstrates how to make a simple, delicious white icing that is suitable to use for cupcakes, cakes, or as a filling for whoopie pies.

*Note - I realize that this is not a healthy icing recipe. It is a family recipe that my Aunt has made for many, many years. It is something that I haven't made in a long time, so we don't have it very often.

Ingredients:

- 2 sticks butter, softened
- 1 cup Crisco shortening
- 2 cups sugar
- 1-1/2 cups milk
- 2 teaspoons vanilla

Mix butter and shortening with an electric mixer until well combined and fluffy. Gradually add sugar and mix until creamy.

Heat the milk until hot, no more, and add 1 teaspoon at a time until all is added. Add the vanilla and beat well.

Use as desired.

Chocolate Cupcake Video - <http://youtu.be/s81fzGwi-qk>

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White Icing by Lynn's Recipes

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