

Classic American Buttercream

From Bakingbetter.com

½ cup shortening

½ cup (1 stick) room temperature butter

1 teaspoon vanilla extract

1 pound (4 cups) powdered confectioner's sugar

1-4 tablespoons milk, water, or cream

Place the shortening in the mixing bowl and beat with electric mixer until well combined and creamy.

Add vanilla extract and powdered sugar and beat on low to combine. Add liquid of choice and beat on low until creamy, adding just enough liquid to make a creamy spreadable consistency. At this stage it is great for piping and icing roses. For a fluffier frosting, beat on high for 5 minutes or more.

For chocolate butter cream, add ½ cup cocoa powder along with the powdered sugar and proceed as directed.