Frosting

Chocolate Frosting:

(Frosts two 8- or 9-inch layers or 13x9 ½ inch cake)

¼ cup shortening, melted

¼ teaspoon salt

¼ cup cocoa

⅓ cup milk

1 ½ teaspoons vanilla

3 ½ cups powdered sugar

Combine melted shortening, cocoa, and salt; then add the milk and vanilla. Stir in the sugar in three parts, mixing until smooth and creamy. Add more sugar to thicken or milk to thin frosting, if required, until of spreading consistency.

Creamy Frosting:

(Frosts two 8- or 9-inch layers or 13x9 ½ inch cake)

2 ¾ cups powdered sugar

¼ cup maple blend syrup

½ teaspoon salt

1 egg *(put in boiling water for a minute to sanitize)*

½ cup shortening

2 teaspoons vanilla

Mix powdered sugar, salt, and egg. Blend in syrup. Add shortening and vanilla, mixing until smooth and creamy. Add more sugar to thicken or water to thin frosting, if required, until of spreading consistency.

Speedy Caramel Frosting:

Melt ½ cup butter or marg. in large saucepan.

Blend in 1 cup firmly packed brown sugar and ¼ tsp. salt.

Cook over low heat 2 minutes, stirring constantly.

Add ¼ cup milk.

Continue stirring until mixture comes to a boil.

Remove from heat. Blend in 2 ½ cup sifted powdered sugar gradually.

Add ½ teaspoon vanilla and mix well.

Thin with small amount of cream if needed.

White Mountain Icing:

Blend:

½ cup sugar

¼ cup white corn syrup

2 tablespoons water

Boil rapidly until mixture spins 6-8" threads.

Beat ¼ cup egg whites (2 medium eggs) until they stand in stiff peaks.

Pour hot syrup in steady stream into egg whites, beating constantly until the icing stands in very stiff peaks.

Blend in 1 tsp. vanilla.

Figure 7.6. Repetition example.[4]

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[4] Kalani Pattison, "Repetition Example," 2022. This image is licensed under a Creative Commons Attribution-NonCommercial-ShareAlike 4.0 International License. This image incorporates the following: Arousaland, "Hand Drawn Cupcake." *Wikimedia Commons*, October 15, 2018. https://commons.wikimedia.org/wiki/File:Cupcake-icon.svg. This item is made available under a CC0 1.0 Universal Public Domain Dedication.