Heavenly Frosting

This cooked frosting whips up very fluffy. I like to use this recipe for injecting my cupcakes with frosting. Gives you a whipped cream taste and is especially good in my Cream Puffs.

TWO-LAYER CAKE

4 Tb. all-purpose flour

3/4 cup milk, divided

1 cup sugar

1 cup shortening

1 tsp. vanilla



In a 1-quart saucepan combine flour and 1/4 cup milk.

Mix until smooth.

Slowly add remaining milk.

Cook over low heat stirring constantly until thick.

Remove from heat and cool.

In a large mixing bowl combine sugar and shortening; mix at medium speed of electric mixer until well blended

Add flour mixture and vanilla.

Mix at high speed for 5 minutes or until light and fluffy.