

## White Frosting

Top 10 !!!!! When you try this frosting, you will not want to use any other.

### ONE LAYER CAKE SHEET CAKE

2/3 cup shortening  
1/2 cup sugar  
1/4 tsp. salt, optional  
1/3 cup evaporated milk  
1 tsp. vanilla

### TWO LAYER CAKE

1-1/3 cup shortening  
1 cup sugar  
1/4 tsp. salt, optional  
2/3 cup evaporated milk  
1-1/2 tsp. vanilla

### THREE LAYER CAKE

2 cups shortening  
1-1/2 cups sugar  
1/2 tsp. salt, optional  
1 cup evaporated milk  
2 tsp. vanilla



In large mixing bowl combine shortening, sugar and salt.

Mix at high speed of electric mixer until fluffy.

Turn electric mixer to low and gradually add milk until well blended; add vanilla and mix.

Turn electric mixer on high and beat 5 minutes or until light and fluffy.

NOTE: If frosting is too stiff; add 1 tablespoon of water to frosting and mix on high until frosting is spreading consistency. This frosting keeps well in refrigerator and can be used for many of my cake recipes.

Another Hint: I usually chill my evaporated milk but it is not necessary.