

**Evelyn's White Frosting**

Evelyn Cooper, pictured here, was my mother. She loved to bake and enjoyed having her family over for a good home cooked meal. She taught me many lessons and many of the recipes in my book, are from her.

**TWO-LAYER CAKE**

1/4 cup shortening

1/4 cup butter

dash of salt

4 cups (1 lb.) confectionery sugar, sifted

1 tsp. vanilla

1/3 to 1/2 cup evaporated milk



In large mixing bowl combine shortening and butter.

Mix at medium speed of electric mixer until well blended.

Turn mixer to low and add salt and gradually add confectionery sugar; add vanilla.

When blended pour milk into mixture beating slowly until well blended.

Turn mixer to high and beat until light and fluffy.

More evaporated milk can be added until frosting is of spreading consistency.

NOTE: Less calories than my other frostings. Substitute peanut butter for the butter, and you will have a light Peanut Butter frosting.