buttercream icing

recipe: adapted slightly from i am baker,
who adapted it from Rick Mazzuca

Yields enough to frost a 2 layer cake (2 x 9-inch round baking pans). If planning a lot of embellishing, I'd recommend making a double batch so you have enough to crumb coat, frost and add piped designs.

- 1 cup shortening
- 4 cups icing/confectioner's sugar
- 1/4 teaspoon salt
- 1 1/2 tablespoons clear imitation vanilla extract
- 6 tablespoons heavy cream

In a stand mixer on medium speed, cream the shortening until fluffy (about 3 minutes). Add 2 cups of icing sugar, mixing first on the stir setting (to avoid plumes of icing sugar blowing throughout your kitchen), and then increase speed to medium. Mix until well combined. Add the remaining two cups of icing sugar, and mix until well combined. If your mixer is struggling to combine the shortening and sugar, add a tablespoon of heavy cream (but be sure to add only 5 tablespoons in the next step).

Add the salt, vanilla and heavy cream, and blend until well combined. Then beat on medium speed until the frosting is light and fluffy.

Add additional cream or icing sugar to adjust to desired consistency. When adjusting consistency, add the cream or icing sugar in very small quantities – it is easy to over-correct.

Note: you can make this recipe substituting butter for the shortening and pure vanilla extract for the clear imitation, but the frosting will not be white – it will be cream/off-white coloured.