

## CAKE FROSTING

*“My mom decorated cakes when I was growing up. She did an awesome job!! I dabbled a bit in cake decorating as a teenager, more in college, and finally had a home based cake decorating business in Germany. It was in Germany that I developed this recipe. If using a hand-held mixer, add 2 T. of Crisco and 1 T. of water to the recipe below.”*

### INGREDIENTS / INSTRUCTIONS

#### Set 1

2 – 1 lb. boxes powdered sugar  
½ t. cream of tartar  
pinch of salt

#### Set 2

1 ¼ c. Crisco  
½ c. + 1 T. water

*Tools:* large bowl, strainer, electric beater

1. Sift all dry ingredients into a large bowl.
2. Scoop Crisco into the dry ingredients and add all of the water.
3. Beat on low speed to combine, then on high till nice and fluffy.
4. Put frosting in a container. Place plastic wrap directly onto the surface of the frosting and against the container to seal. Let rest overnight to release air bubbles. Stir, do not beat, when ready to use.

*This frosting may be frozen directly in the container. Thaw before use. Remove any hardened crystals (along edges). This frosting smoothes easily on a cake (remember to do a crumb coat first). To remove the icing from the cake board, allow it to dry then scrape off with a very thin, pointed, metal spatula.*

## CAKE DECORATING ICING

*“This is great for piped decorations using cake decorating tips. If using a hand-held mixer, add 2 T. of Crisco and 1 T. of water to the recipe below.”*

### INGREDIENTS / DIRECTIONS

#### Set 1

2 – 1 lb. boxes powdered sugar  
½ t. cream of tartar  
pinch of salt

#### Set 2

1 c. Crisco  
½ c. water

*Tools:* large bowl, strainer, electric beater

1. In a large bowl, sift all ingredients together.
2. Add Crisco and water to #1.
3. Beat slowly at first, then on high speed till nice and fluffy.

*This icing stores just like the cake frosting.*

**Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.**