



# Thick Buttercream Frosting

(for use with fondant)

INGREDIENTS: (makes about 4 cups)

1 stick (1/2 cup) butter (softened)

1/2 cup Crisco

1 tsp clear vanilla

4 c. powdered sugar

1 Tablespoon of half-and half cream.

DIRECTIONS:

Beat together butter, Crisco and vanilla with a mixer until smooth.

Add powdered sugar gradually and mix until combined and a little crumbly.

Add half and half cream and mix on low. You might need to add a little more until frosting is a thick but smooth consistency.

Don't beat frosting on high speed or for too long to prevent air bubbles that will keep it from spreading smoothly.

This frosting can be used to frost cupcakes or cakes that will have fondant laid over the top. It has a sticky consistency that acts as a glue to attach the fondant. It can be kept in a tightly sealed container in the refrigerator for about a week.