

Shortening Buttercream Icing

Makes about 6 cups

This buttercream icing doesn't have any actual dairy products in it so it does not require refrigeration and tends to hold up better in heat than Butter Buttercream Icing. It is a sweet, bright white icing. High ratio shortening, or shortening that contains trans-fats, is preferable for a smooth texture.

Ingredients:

2 Cups of High Ratio Shortening (regular shortening may be used but might make your icing more gritty)
2 tsp Clear Butter Flavor
2 tsp Clear Vanilla
2 dash Salt (preferably popcorn salt)
6-7 Tbsp Water
4 Tbsp Light Corn Syrup (optional, use if icing cake. Not needed if icing will just be used for decorating.)
2lbs Powdered Sugar

Instructions:

1. Place shortening in mixing bowl with paddle, mix on medium until it is a smooth consistency, scraping sides as needed. Continue to mix until it reaches a smooth consistency.
2. Mix water, vanilla, butter flavor, and salt together, and slowly incorporate into the shortening (gradually add while mixer is on medium speed.)
3. Add corn syrup (optional,) and beat on medium speed.
4. Add powdered sugar slowly while mixing on slow speed until fully incorporated (scraping sides as necessary.) Continue to mix for about another minute. Icing will be a fluffy consistency when fully mixed.
5. It is not necessary to store icing in refrigerator because it does not contain dairy ingredients. If heat does cause it to soften too much, place in the refrigerator until it firms back up.

*To make Chocolate Shortening Buttercream Icing, add 1 ½ cups cocoa powder after step 2.