

Butter Cream Icing

9x13 single layer or 24 cupcakes

½ Cup Margarine

½ Cup Solid Shortening

1lb Powdered Sugar

1 Tsp Vanilla

A little Milk or warm water if needed to Thin

1. Beat Margarine
2. Add Shortening and continue to beat
3. Add Powder Sugar
4. Add Vanilla
5. Add a little Milk or warm water if to thick

Butter Cream Icing

14 x 19 single layer or 48 cupcakes

1 Cup Margarine

1 Cup Solid Shortening

2lb Powdered Sugar

2 Tsp Vanilla

A little Milk or Hot water if needed to Thin

1. Beat Margarine
2. Add Shortening and continue to beat
3. Add Powder Sugar
4. Add Vanilla
5. Add a little Milk or Hot water if to thick