




# Whipped Bright White Frosting

This buttery, creamy whipped frosting is the perfect cupcake topping or home-style cake filling. It is a crusting American style frosting that turns out a rich and silky confection perfect for piping.

 COURSE	Dessert, Fillings, Frosting
 PREP TIME	15 minutes
 SERVINGS	cups

## INGREDIENTS

cups Butter unsalted, room temp  
cups Crisco Trex/Sweetex  
lbs confectioners'/powdered sugar  
approximately 8 cups  
cup Heavy Cream  
tsp **Amoretti Vanilla Extract**  
tsp **Almond Extract**  
tsp salt  
tsp **butter flavoring/extract** optional



## INSTRUCTIONS

1. In a stand mixer fitted with a paddle attachment, mix together the butter, Crisco, and salt until well combined.
2. While the fats are mixing, sift all of the confectioners' sugar.
3. Add the confectioners' sugar to the butter/shortening mixture half at a time, scraping down the bowl between additions.
4. Beat on high speed for 1 minute.
5. Scrape down the bowl and add flavorings (vanilla, almond, and butter) and turn mixer to medium speed.
6. Pour the cream slowly down the side of the mixer while it is whipping.
7. Turn speed up to medium-high and whip for 5 minutes, until very light in color and airy.



## RECIPE NOTES

### Flavor alterations to try:

Orange: 1 tsp vanilla extract, 1 tsp orange extract, and zest of 1 orange

Lemon: 1 tsp vanilla extract, 1 tsp lemon extract, zest of 1 lemon

Chocolate: 1 tsp vanilla extract, 1 cup dutched cocoa (like [Hershey's Special Dark](#) or [THIS](#) one that's my current fave!), additional cream to thin to desired consistency

You can also add powdered [freeze-dried fruits](#) like in my [Blueberry Gourmet Fondant](#) - add one full bag at a time for full flavor, sifting the powdered fruits with the confectioners' sugar (and no, dehydrated fruit is not the same and will not work)

This recipe is adapted from [Gretchen's Bakery](#).