

## **13. Frostings & Fillings**

Fluffy Cocoa Frosting .....	13.1
Buttercream Icing.....	13.1
Whipped Cream Frosting.....	13.1

## **Fluffy Cocoa Frosting**

¾ cup Hershey's cocoa (or instant)                      1 teaspoon vanilla  
4 cups confectioner's sugar (1 pound)                ½ cup evaporated milk  
½ cup butter or margarine

Mix well and spread on cake, etc. (Freezes well).

## **Buttercream Icing**

1 cup shortening or ½ cup butter  
1½ cups 10X sugar  
¼ cup evaporated milk or cream

Cream shortening. Add sugar and cream again. Add milk slowly. Add salt and flavoring to taste. Beat at high speed for 5 minutes. Store in air-tight container in refrigerator and whip up again before using.

## **Whipped Cream Frosting**

2 tablespoons flour    ¼ cup shortening  
½ cup milk    ½ cup sugar  
¼ cup butter    1 teaspoon vanilla

Mix flour and milk in saucepan and cook until thick. Cool. Cream butter and shortening for 4 minutes; add sugar gradually and beat until dissolved (at least another 5 minutes). Add vanilla and flour mixture and whip up again before using.