

Grease Cream / American Buttercream

<u>Ingredients</u>	
Powdered Sugar	9 ½ ounces
Shortening	4 ounces
Water	As needed
Vanilla Extract	As needed
Coloring	As needed

Remember that grease cream is not pleasant to eat because of the high amount of shortening. You can replace some of the shortening with butter to make it have a better mouth feel, however, keep in mind that the butter will become soft at room temperature. The more butter you use instead of shortening the softer the icing will become. This icing is best for quick decorating especially when only a small amount is needed.

Method of Preparation

1. Combine all ingredients together and mix until light and fluffy.
2. Add water, 1 tablespoon at a time until desired consistency is achieved.