

Lemon Buttercream Frosting



Ingredients

½ C Shortening (I use butter flavored, however, it tints the frosting a little bit yellow)

½ C Butter (1 stick)

1 ½ tsp Vanilla

5 ½ C Powder Sugar

¼ C Plus 1 Tbsp Milk

3 tsp Lemon Extract (or to taste)

Mix shortening, butter & vanilla. Slowly add powder sugar, and then add milk (you may need to add some milk with the pd sugar if it gets too thick). Mix until frosting is well blended. Lastly add lemon extract and mix again to complete.