

Wilton Buttercream Frosting

Ingredients

- 1/2 cup solid vegetable shortening*
- 1/2 cup (1 stick) unsalted butter, softened
- 4 cups sifted powdered sugar (confectioners' sugar)
- 2 tablespoons milk, heavy cream or water
- 1 teaspoon vanilla extract (preferable clear, pure or imitation)
- Pinch of salt (optional)

Instructions

1 Using an electric mixer fitted with beaters or a stand mixer fitted with the paddle attachment, cream the butter and shortening on a medium speed until light and fluffy. Beat in the vanilla extract and scrape down the bowl occasionally.

2 Gradually add the powdered sugar, one cup at a time. Start by mixing each cup on a low speed then transition to beating well on medium speed. Scrape down the sides and bottom of the bowl after each cup of sugar is added. When all the sugar has been mixed in, the frosting will appear dry and stiff.

3 Gradually add small amounts of milk or water at a time until the desired consistency is reached. Continue to beat at a medium speed until light and fluffy. Scrape down the bowl once more and beat again to make sure all the ingredients are incorporated.

How to Store: Frosting should be stored in an airtight container and can be frozen for up to 6 weeks.

Tea Party Planning List on page 2.

Tea Party Planning List

- Pick a date.
- Plan your guest list.
- Make invitations – mail at least three weeks before the date and include RSVP (reply) instructions.
- Plan the menu – tea sandwiches, fresh fruit, something sweet, and tea.
- Decide on decorations for the tea table and favors if you plan to include them.
- Talk about serving and tea manners – how to set the table, serve refreshments, and special manners for a tea.



Tips for Tea Manners

- Napkin placed in lap when host is seated. Napkin kept in lap until time to leave the table. Loosely fold the napkin and place it to the left of the plate before leaving the table.
- Place only knife and fork with the plate. The spoon is placed behind the cup on the saucer.
- Stir your tea with no clanging against the cup. Remove spoon back to saucer after stirring and before drinking.
- Use sugar cubes with tea.
- Place milk in teacup before pouring the tea.
- Elbows off the table.
- Look into the teacup when drinking your tea.
- Do not talk while chewing.
- Use a three-tier server, if available, when serving tea favors: bottom tier for tea sandwiches; middle tier for fruit and scones; top tier for sweets. Google tea menus for suggestions.
- Ask for something to be passed to you—don't reach.
- Use your "magic words" – please and thank you.
- Thank the hostess before leaving and follow-up with a written thank you note.
- Enjoy yourself – and show it by smiling and joining in the conversations.