To all of you reading this, it is just another buttercream icing recipe. To me, it's close to 35 years of memories. When my brother and I were little, our mother would create works of art with cakes topped with the most amazing buttercream frosting.

It's super easy to work with and is bright white in colour which is great for mixing with Wilton Colour gels. Gel-based food colors, such as Icing Colors are unlike liquid food coloring and are concentrated which will not affect the consistency of the icing, especially when it comes to bright or rich colors for which more coloring is needed to achieve the desired effect. Gel-based colors are also ideal for situations where adding extra liquid can cause issues, such as coloring sensitive batters like meringues or macarons.

Icing Colors can also be used to tint cake batter. Colored batter bakes lighter, so tint a shade darker than needed. Tinting batter is most successful with white cake because egg yolks will add a yellow tint.

1 cup shortening (all vegetable)
2 tbsp margarine (to make this dairy free, get the lactose free margarine, also makes it whiter)
3 ½ cups icing sugar
2 tbsp cornstarch
¼ cup egg white
¼ tsp salt
½ tsp clear vanilla. This is a must! Watkins carries it and it can be found in grocery stores.

¼ tsp almond flavoring

**Make sure you follow the instructions to a T**Beat shortening & margarine at low speed.
Add 2 cups icing sugar (1/2 cup at a time)
Add cornstarch, beat at low speed
Add egg white, salt & flavorings.
Add remaining icing sugar beating at low speed until mixture is smooth and peaks form. Not sure why it says until peaks form, but it works just fine as long as it is blended well.