

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.