



Best White Icing Ever



Gluten Free



Dairy Free



Low Fod Map

READY IN



45 min.

SERVINGS



4

CALORIES



923 kcal

FROSTING

ICING

Ingredients

- ☐ 4 cups confectioners' sugar
- ☐ 1 teaspoon clear imitation vanilla extract
- ☐ 1 cup shortening
- ☐ 2 tablespoons water

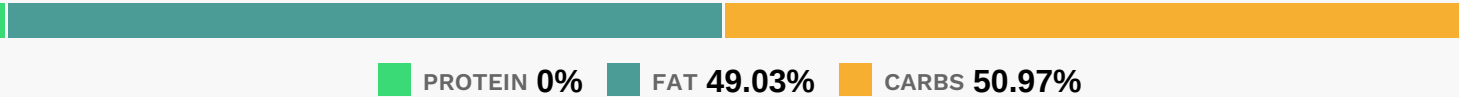
Equipment

- ☐ bowl
- ☐ blender

Directions

- ☐
- In a large bowl, combine sugar, shortening, water and vanilla. Beat on low speed to combine, then beat on medium speed for a full five minutes. It won't look like Icing at first, but keep the mixer going for a full five minutes, and then you're done!
- ☐
- Note: If you're not using this for decorating, but just for icing the cake, thin the icing by adding 3 tbs. of corn syrup, or water to the icing.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:1, Nutrition Score:2.4139130346315%

Nutrients (% of daily need)

Calories: 922.73kcal (46.14%), Fat: 51.25g (78.85%), Saturated Fat: 12.81g (80.08%), Carbohydrates: 119.89g (39.96%), Net Carbohydrates: 119.89g (43.6%), Sugar: 117.49g (130.54%), Cholesterol: 0mg (0%), Sodium: 4.91mg (0.21%), Alcohol: 0.34g (100%), Alcohol %: 0.24% (100%), Protein: 0g (0%), Vitamin K: 27.26µg (25.97%), Vitamin E: 3.14mg (20.94%), Vitamin B5: 0.35mg (3.49%), Vitamin B2: 0.02mg (1.4%), Selenium: 0.72µg (1.03%)