



## *Gluten-Free and Dairy-Free Buttercream Icing*

Dairy-free, Gluten-free Icing is easy... just use a basic decorator buttercream recipe --

- 1 part shortening (crisco) by weight (8 oz (or 1 cup) = 1/2 pound)
- 2 parts powdered sugar, by weight (1 lb for every 8 oz./1 cup shortening)
- 2 to 4 T milk/soymilk/water per recipe to thin to medium consistency
- 1 tsp flavoring per cup of shortening (I prefer 1/2 vanilla extract and 1/2 butter flavoring)
- a pinch of salt for each cup of shortening (optional)

Soften shortening with flavorings and add half of sugar. Add half of liquid, then remaining sugar. Add enough liquid until desired consistency is reached.

For more buttery flavor you can substitute some of the shortening/add some dairy-free margarine (be sure it says dairy free!!) -- it must be the "stick" kind (Earth Balance)

- 16oz/2C Crisco
- 8oz/2 sticks margarine
- = 1.5 lbs
- 1 tsp vanilla flavor, 1/2 tsp butter flavor
- 3T to 6T milk/soymilk/water
- 3 lbs powdered sugar