

# Bethel Cookbook

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## **Basic Butter Cream Icing (for Pudding Cake)**

2 cups Crisco  
2 lbs confectioners sugar  
1/2 cup of skim or other milk  
1/2 tsp butter flavoring  
1/2 tsp vanilla (white)

Beat Crisco in large bowl at high speed. Alternately add sugar and milk. Add flavorings and mix in well. Beat until light and fluffy.

Divide: 1/2 for icing  
1/2 for decorating

*Mac McElvar*

## **Boiled Frosting**

1 3/4 cup sugar  
1/2 cup water  
2 egg whites  
1 tsp vanilla

Cook sugar and water together, stirring until the sugar is dissolved. Boil without stirring until syrup forms a soft white ball when tested in cold water. Pour over stiffly beaten egg whites and beat constantly on highest speed until mixture holds its shape. Add vanilla. Spread on cooled cake.

*Betty Brown*