Cake Filling / Frosting

Recipe from the kitchen of Mary Quantrell

Ingredients

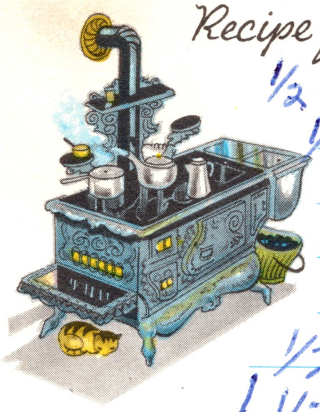
- 1/2 cup butter or margarine
- 1/2 cup vegetable shortening
- 8 cups sifted confectioners' sugar
- 1/2 cup cream
- 1 1/2 Tbsp vanilla

Instructions

1. Blend butter or margarine and vegetable shortening together gradually.
2. Add 8 cups sifted confectioners' sugar and beat until smooth.
3. Stir in cream and vanilla.
4. Spread between cake layers.

Here's what's cookin' Mary D Serves

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1/2 C butter or Margarine
1/2 C Vegetable shorting
Blend in gradually
8 C. Sifted Confectioners Sugar
Beat until smoth Stir in
1/2 C Cream
1 1/2 T. Vanilla
Spread between Cake layers

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