

Sporny's Creamy Frosting

Source: Esther Sporny

Ingredients

(none recorded)

Method

Heat 1 cup of milk. Mix 2 heaping tbsp Corn Starch with a little water until Starch is dissolved and add this to the milk. Stir until thick. Remove from heat and COOL.

In a bowl beat with electric beater: $\frac{3}{4}$ c of Crisco, 1 stick of Margarine, 1 c Powdered Sugar, 1 tsp Vanilla

Beat until smooth, then add the cold milk mixture. Beat until fluffy.

Notes

It is a good idea to make the mixture as soon as you put the cake in the oven. Then the milk mixture will be cold enough to add to the rest of the mixture. If it isn't cold enough it will not blend well with the Crisco and margarine mixture.

Fabulous on chocolate cake, or at least it seemed so in the '70s.