

Buttercream Filling (Makes about 1 ½ cup)

Sweets by Bailey

- 1/4 cup Vegetable shortening
- 1/4 cup (1/2 stick) room temperature butter
- 1 teaspoon vanilla extract
- 2-3 cups powder sugar
- 2 Tablespoons heavy cream OR milk

Cream together butter, shortening and vanilla extract. Add in powdered sugar one cup at a time, check consistency after two cups, if not at desired thickness add a little more powdered sugar. Add in 1-2 Tablespoon of cream/milk and cream together, beat for 4-5 minutes for super smooth and fluffy buttercream.