

Quick White Icing

2 cups confectioner's sugar

3 tablespoons butter

1/4 teaspoon salt

2 teaspoons vanilla or 2 tablespoons of dry sherry, rum, coffee, etc.

Directions:

Shift confectioner's sugar. Place 3 tablespoons of butter in a bowl and beat until soft. Add the sugar gradually. Blend these ingredients until creamy. Add salt and vanilla or sherry. If icing is too thin add confectioners sugar. If too thick add a little cream or milk.

Yields: Coverage for 1 - 9 inch cake layer