



Noreen's Kitchen

Coconut Buttercream Frosting

Ingredients

2 1/2 stick softened butter	1 teaspoon butter flavored extract
2/3 cup vegetable shortening	1 teaspoon coconut extract
1/4 cup heavy cream	2 bag powdered sugar
1 tablespoon good quality vanilla	2-3 tablespoons light corn syrup

Step by Step Instructions

Combine butter and shortening in standing mixer bowl and beat on medium speed for 4 minutes until light, fluffy and totally combined.

Add heavy cream, vanilla, butter flavor and coconut extract and combine well.

Gradually add powdered sugar 1/2 cup at a time waiting until each addition is combined until the entire 2 pound bag has been incorporated into the bowl.

Stream in 2 tablespoons of corn syrup, mix well. At this point you will want to stop the mixer and test for consistency. If the frosting seems a bit stiff, add an additional tablespoon of corn syrup if you desire.

Beat on medium high speed for 5 to 7 minutes to allow sugar to become totally combined into frosting.

Use to frost coconut cake.

Enjoy!