

French Cream

Ingredients

- 6 Tbsp Crisco
- 2 Tbsp corn starch
- 1/2 tsp salt
- 1 egg white
- 1 tsp vanilla
- 1 1/2 cups confectioners sugar

Instructions

1. Cream Crisco, corn starch, salt, egg white, and vanilla.
2. Add sufficient confectioners sugar until the right consistency to put through a pastry bag and tube.
3. White or two colored as desired.

French Cream

1/2 tablespoon Crisco

2 " corn starch

1/2 salt.

1 egg white

1 teaspr. vanilla

1 1/2 cups (Inf-sugar.

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and add sufficient confectioner's sugar until
the right consistency to put through a pastry bag
and tube. white or ~~low~~ colored as desired.

