



Dairy Free Vanilla Frosting

If you are looking for a vanilla frosting that is dairy free and you can still pipe with frosting tips, this is it! And it also tastes great too!

Ingredients



- 2 cups palm & coconut shortening (one 15oz. container)
- 32 oz. powdered sugar (2 16 oz. bags or about 8 cups)
- 1 can coconut cream (5.4 oz.) minus 1 tbsp of liquid
- 1 tbsp maple syrup
- 2 tbsp vanilla extract

Instructions



1. Add the shortening to your mixing bowl and beat for a few seconds.
2. Open a bag of powdered sugar and add in about a third of the bag. Mix until combined. Repeat until the whole bag is mixed in.
3. Add in the vanilla extract. Mix until combined.
4. Open the second bag of powdered sugar and add in about a third of the bag. Mix until combined. Repeat until the whole bag is mixed in.
5. Add in the maple syrup and coconut cream. Don't forget to take out about 1 tbsp of liquid from the can of coconut cream.
6. Mix the frosting for 1 minute then scrape the bowl. Mix for an additional 1 minute.
7. Mix the frosting by hand with a spatula or spoonula for a few seconds to try to get out some of the air bubbles and make sure everything is incorporated.
8. Frost your cake, cupcakes, cookies, etc.!
9. Store any leftovers in an airtight container. It will last up to 1 week in the refrigerator, or you could freeze it for up to 3 months.