

Strawberry Buttercream Frosting

by: Meredyth Hite

www.MissionVegan.com

(adapted from *Vegan Cupcakes Take Over the World* by Isa Chandra Moskowitz and Terry Hope Romero)

¼ cup non-hydrogenated shortening

¼ cup non-hydrogenated, non-dairy margarine

2 cups powdered sugar, sifted

4 TB strawberry flavored syrup (the kind for making Italian sodas, not for waffles)

Cream together the shortening and margarine. Add the powdered sugar and syrup. If frosting is too thin, add more sugar.