

# Vintage Frosting

RECIPES



From a handwritten recipe collection

Home in the Finger Lakes

# From Someone Else's Kitchen.

Because food carries memory.

This collection comes from a small metal recipe tin purchased at a local estate sale, tucked among everyday household items, the kind easy to overlook if you're not paying attention.

I didn't know the woman whose estate sale I was attending, but as I moved from room to room, I felt as though I knew her. Her collections, rolling pins, needlework, small souvenirs from places that mattered to her all filled the house with quiet clues. In those objects, I caught glimpses of her life, her habits, and the things she chose to keep close.



Inside the recipe tin were handwritten frosting recipes, saved on index cards and scraps of paper, some neatly written, others rushed. A few show signs of regular use: softened corners, faint smudges, notes added later. These were not special-occasion recipes meant to impress. They were kept because they worked.

There is no way to know exactly who wrote them, or how often they were made, but it's clear they belonged to a real kitchen and a real routine. These are the kinds of recipes that get pulled out for birthdays, potlucks, and ordinary afternoons, the ones worth saving because someone reached for them again and again.

The recipes in this collection are shared as they were found, without modern rewrites or substitutions. Measurements, phrasing, and instructions reflect the time and habits of the person who originally wrote them. Think of this as a small glimpse into someone else's kitchen drawer, borrowed for a moment, and passed along with care.

If one of these recipes earns a place in your own kitchen, it will have done exactly what it was meant to do.





# Peanut Butter Frosting

## PEANUT-BUTTER FROSTING

- 1/3 cup butter or margarine, softened
- 1/3 cup smooth or crunch-style peanut butter
- Dash of ground cloves
- 2 1/2 cups sifted confectioners' sugar
- 1 teaspoon vanilla extract
- 3 tablespoons milk

 Blend first 3 ingredients. Gradually add remaining ingredients and mix well. Makes enough frosting for an 8" two-layer cake or for 2 dozen cupcakes. #

## INGREDIENTS

- 1/3 CUP BUTTER OR MARGARINE, SOFTENED
- 1/3 CUP SMOOTH OR CRUNCH-STYLE PEANUT BUTTER
- DASH OF GROUND CLOVES
- 2 1/2 CUPS SIFTED CONFECTIONERS' SUGAR
- 1 TEASPOON VANILLA EXTRACT
- 3 TABLESPOONS MILK

## INSTRUCTIONS

- BLEND FIRST 3 INGREDIENTS.
- GRADUALLY ADD REMAINING INGREDIENTS AND MIX WELL.

MAKES ENOUGH FROSTING FOR AN 8" TWO-LAYER CAKE OR 2 DOZEN CUPCAKES.



## Chocolate Frosting

### INGREDIENTS

- 3 SQUARES BITTER CHOCOLATE
- 1 SQUARE SWEET CHOCOLATE
- ½ CUP EVAPORATED MILK
- 1 CUP SUGAR
- ¾ TEASPOON VANILLA

### INSTRUCTIONS

- COMBINE AND COOK 1-4 MINUTES OVER LOW HEAT, STIRRING, UNTIL LIKE THICK EVAPORATED MILK.
- ADD VANILLA.
- LET COOL.
- WHEN COOL, WHIP TO THICK, CREAMY CONSISTENCY.
- WHEN COLD, FROST CAKE.

*Chocolate Frosting*  
3 sq. bitter choc. 1c sugar  
1 sq. sweet choc ¾ t. vanilla  
1c. evap milk  
Comb 1-4 in doub boiler & cook, stirring, til like thick custard. Add vanilla. Let cool. When cooled whip to thick consistency. When cold, frost cake.



## Creamy Chocolate Icing

### INGREDIENTS

- 2 TABLESPOONS WATER
- ¼ CUP SUGAR
- 2⅓ CUPS CONFECTIONERS' SUGAR
- 1 EGG
- ½ CUP CRISCO
- 2 SQUARES CHOCOLATE
- 1 TEASPOON VANILLA

### INSTRUCTIONS

- MIX WATER, SUGAR, CONFECTIONERS' SUGAR, CRISCO, AND EGG.
- BOIL WATER AND GRANULATED SUGAR 5 MINUTES.
- ADD TO FIRST MIXTURE.
- ADD CHOCOLATE AND VANILLA.
- BEAT UNTIL CREAMY.

*Creamy Chocolate Icing*  
2 T. water                      1 egg                      1 t. vanilla  
¼ c. sugar                      ½ c. Crisco                      2 sq. choc  
2 ⅓ c. confectioners' sugar &  
mix confectioners' sugar, egg. Boil water,  
gran. sugar 5 min. Add to 1st mix.  
Add Crisco, vanilla, choc. Beat  
creamy.  
(for Yellow Cake)



## Fluffy White Frosting

### INGREDIENTS

- 2 EGG WHITES
- ¾ CUP SUGAR
- ½ TEASPOON CREAM OF TARTAR
- DASH OF SALT
- 2½ TABLESPOONS COLD WATER
- 1 TEASPOON VANILLA

### INSTRUCTIONS

- COMBINE EGG WHITES, SUGAR, CREAM OF TARTAR, SALT, AND WATER IN DOUBLE BOILER.
- BEAT UNTIL WELL BLENDED. PLACE OVER SIMMERING WATER.
- COOK, BEATING CONSTANTLY WITH BEATER, ABOUT 7 MINUTES (UNTIL FIRM PEAKS FORM).
- REMOVE FROM WATER AND STIR IN VANILLA.

*Fluffy White Frosting*  
2 egg whites      dash salt  
¾ c. sugar      2½ t. cold water  
½ t. c. of tartar      1 t. vanilla

1. Combine egg whites, sugar, c of t, salt, water in double boiler; beat til well blended. Place over simmering water.
2. Cook, beating constantly w/ beater, about 7 min (firm peaks). Remove from water stir in vanilla.  
(Use ¼ betw layers)



## Easy Penuche Icing

### INGREDIENTS

- ¼ CUP BUTTER
- ½ CUP BROWN SUGAR (PACKED)
- 2 TABLESPOONS MILK
- ABOUT 1 CUP SIFTED CONFECTIONERS' SUGAR

### INSTRUCTIONS

- MELT BUTTER.
- ADD BROWN SUGAR.
- BOIL OVER LOW HEAT, STIRRING.
- STIR IN MILK. BOIL.
- COOL LUKEWARM.
- GRADUALLY ADD APPROXIMATELY 1 CUP SIFTED CONFECTIONERS' SUGAR.
- BEAT THICK ENOUGH TO SPREAD.

*Easy Penuche Icing*  
Melt ¼ c. butter. Add ½ c. brown sugar (p). Boil over low 2 min, stirring. Stir in 2 T. milk. Boil. Cool lukewarm. Grad. add approx 1 c. sifted confec. sugar. Beat thick enough to spread. (double recipe for layer cakes) (for Date & Nut Cake)

### NOTES

- DOUBLE RECIPE FOR LARGER CAKES.
- (FOR DATE & NUT CAKE)



## Butter Marshmallow Cream Frosting

### INGREDIENTS

- ¾ CUP HARD BUTTER
- 3 CUPS MARSHMALLOW CREAM
- 1 TEASPOON VANILLA

### INSTRUCTIONS

- CREAM BUTTER UNTIL FLUFFY.
- BEAT WHILE ADDING MARSHMALLOW CREAM 1 TABLESPOON AT A TIME.
- ADD VANILLA.

MAKES ENOUGH FOR A 2-LAYER 8" CAKE.

Butter Marshmallow  
Cream Frosting  
¾ c hard butter  
3 c marshmallow cream  
1 t vanilla .

Cream butter fluffy. Beat  
while adding marsh cream 1T @  
time . Add vanilla . (2 layer 8" cake)