

The best, easiest to make icing for workshops:

1 cup Crisco

1 - 2# bag of powdered sugar

Water

Put the Crisco in a large bowl, mix until smooth. Add 2 cups powdered sugar and about $\frac{1}{2}$ teaspoon water. Mix until smooth. Then continue adding 2 cups of sugar until you have most of the sugar mixed in. Only add water when it gets really stiff.

When you can taste the frosting and don't have a greasy feel on the roof of your mouth, you are done!

Proper consistency is not too stiff that the child won't be able to squeeze the bag, but definitely not so liquid that it is runny, so go light on water as you mix.