



Broiler Icing

 Vegetarian  Gluten Free

READY IN



15 min.

SERVINGS



15

CALORIES



159 kcal

FROSTING

ICING

Ingredients

- 1 cup brown sugar
- 0.3 cup butter melted
- 1 cup coconut or flaked
- 0.3 cup heavy whipping cream
- 0.5 cup walnuts chopped

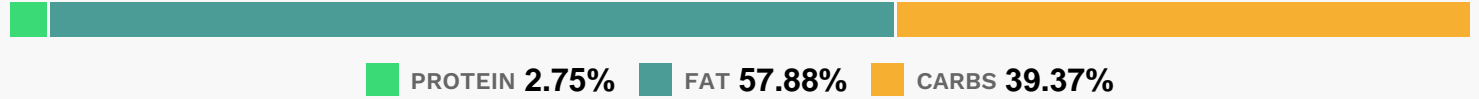
Equipment

- bowl
- broiler

Directions

- In a medium bowl, combine brown sugar, butter, and cream.
- Mix in coconut and chopped nuts.
- Spread icing over cooled cake.
- Place cake under broiler for 2 minutes or until bubbly.

Nutrition Facts



Properties

Glycemic Index:4.67, Glycemic Load:0.06, Inflammation Score:-1, Nutrition Score:2.3808695304653%

Flavonoids

Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg

Nutrients (% of daily need)

Calories: 159.25kcal (7.96%), Fat: 10.7g (16.46%), Saturated Fat: 6.34g (39.61%), Carbohydrates: 16.38g (5.46%), Net Carbohydrates: 15.19g (5.52%), Sugar: 14.86g (16.51%), Cholesterol: 12.62mg (4.21%), Sodium: 31.68mg (1.38%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.15g (2.29%), Manganese: 0.3mg (14.91%), Copper: 0.11mg (5.72%), Fiber: 1.18g (4.74%), Magnesium: 12.94mg (3.23%), Vitamin A: 153.64IU (3.07%), Phosphorus: 28.96mg (2.9%), Iron: 0.41mg (2.28%), Vitamin B6: 0.05mg (2.27%), Selenium: 1.57µg (2.25%), Calcium: 20.99mg (2.1%), Potassium: 72.15mg (2.06%), Zinc: 0.25mg (1.68%), Folate: 4.75µg (1.19%), Vitamin B2: 0.02mg (1.19%), Vitamin B1: 0.02mg (1.18%), Vitamin E: 0.18mg (1.18%), Vitamin B5: 0.1mg (1.01%)