



WHATSheATE



Browned Butter-Cinnamon-Cream Cheese Frosting



Vegetarian



Gluten Free

READY IN



75 min.

SERVINGS



15

CALORIES



397 kcal

FROSTING

ICING

Ingredients

- ☐ 0.5 cup butter
- ☐ 16 oz cream cheese softened
- ☐ 1 teaspoon ground cinnamon
- ☐ 32 oz powdered sugar
- ☐ 2 teaspoons vanilla extract

Equipment

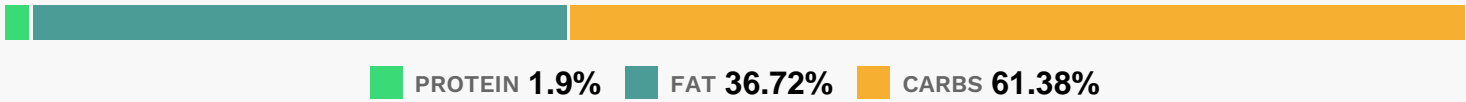
- ☐ bowl

- ☐ sauce pan
- ☐ hand mixer

Directions

- ☐ Cook butter in a small heavy saucepan over medium heat, stirring constantly, 6 to 8 minutes or until butter begins to turn golden brown. Immediately remove from heat.
- ☐ Pour butter into a bowl. Cover and chill 1 hour or until butter is cool and begins to solidify.
- ☐ Beat butter and cream cheese at medium speed with an electric mixer until creamy; gradually add powdered sugar, beating until light and fluffy. Stir in cinnamon and vanilla.

Nutrition Facts



Properties

Glycemic Index:5.47, Glycemic Load:0.45, Inflammation Score:-3, Nutrition Score:1.8847825913488%

Nutrients (% of daily need)

Calories: 397.22kcal (19.86%), Fat: 16.54g (25.45%), Saturated Fat: 10g (62.49%), Carbohydrates: 62.21g (20.74%), Net Carbohydrates: 62.14g (22.59%), Sugar: 60.36g (67.07%), Cholesterol: 46.81mg (15.6%), Sodium: 144.88mg (6.3%), Alcohol: 0.18g (100%), Alcohol %: 0.23% (100%), Protein: 1.93g (3.86%), Vitamin A: 595.6IU (11.91%), Vitamin B2: 0.08mg (4.95%), Selenium: 3.04µg (4.35%), Phosphorus: 34.29mg (3.43%), Calcium: 33.15mg (3.31%), Vitamin E: 0.44mg (2.92%), Vitamin B5: 0.18mg (1.81%), Manganese: 0.03mg (1.51%), Vitamin B12: 0.08µg (1.32%), Potassium: 44.31mg (1.27%), Vitamin K: 1.21µg (1.15%), Zinc: 0.17mg (1.11%)