



Browned Butter Frosting

 Vegetarian  Gluten Free

READY IN



13 min.

SERVINGS



5

CALORIES



688 kcal

FROSTING

ICING

Ingredients

- ☐ 1 cup butter
- ☐ 0.3 cup milk
- ☐ 16 oz powdered sugar
- ☐ 1 teaspoon vanilla extract

Equipment

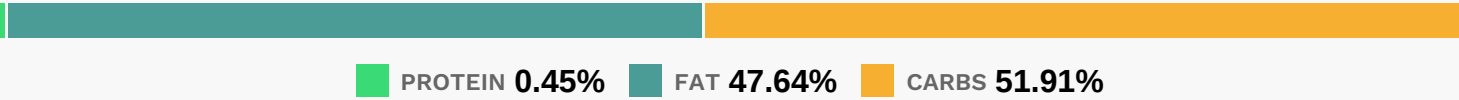
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan

- ☐ oven
- ☐ 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.
- ☐ Remove pan from heat immediately, and pour butter into a small bowl. Cover and chill 1 hour or until butter is cool and begins to solidify.
- ☐ Beat butter at medium speed with an electric mixer until fluffy; gradually add powdered sugar alternately with milk, beginning and ending with powdered sugar. Beat mixture at low speed until well blended after each addition. Stir in vanilla.
- ☐ Cupcakes With Browned Butter Frosting: Prepare 1 (16-oz.) package pound cake mix according to package directions.
- ☐ Place 24 paper baking cups in muffin pans; spoon batter evenly into paper cups, filling two-thirds full.
- ☐ Bake at 350 for 20 minutes or until a wooden pick inserted in center of cupcake comes out clean.
- ☐ Remove cupcakes from pans, and let cool completely on wire racks.
- ☐ Spread cupcakes evenly with Browned Butter Frosting; garnish with fresh mint leaves and edible violas, if desired. Makes 24 cupcakes. Prep: 15 min.,
- ☐ Bake: 20 min.

Nutrition Facts



Properties

Glycemic Index:17.6, Glycemic Load:0.23, Inflammation Score:-5, Nutrition Score:2.2600000086038%

Nutrients (% of daily need)

Calories: 688.04kcal (34.4%), Fat: 37.21g (57.25%), Saturated Fat: 23.56g (147.27%), Carbohydrates: 91.24g (30.41%), Net Carbohydrates: 91.24g (33.18%), Sugar: 89.44g (99.38%), Cholesterol: 99.07mg (33.02%), Sodium: 298.44mg (12.98%), Alcohol: 0.28g (100%), Alcohol %: 0.23% (100%), Protein: 0.79g (1.57%), Vitamin A: 1154.31IU (23.09%), Vitamin E: 1.06mg (7.06%), Vitamin K: 3.21µg (3.06%), Vitamin B2: 0.05mg (2.96%), Calcium: 26.9mg

(2.69%), Vitamin B12: 0.14µg (2.38%), Phosphorus: 23.27mg (2.33%), Selenium: 1.23µg (1.76%)