



Browned Butter Frosting

 Vegetarian  Gluten Free

READY IN



15 min.

SERVINGS



3

CALORIES



1669 kcal

FROSTING

ICING

Ingredients

- ☐ 1 cup butter
- ☐ 7 cups confectioners' sugar as needed
- ☐ 0.5 cup milk as needed
- ☐ 1 tablespoon vanilla

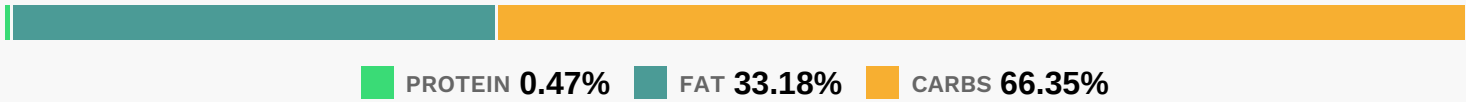
Equipment

- ☐ bowl
- ☐ sauce pan

Directions

- ☐ Melt butter in a saucepan over medium-low heat and cook, stirring constantly, until butter turns golden brown, 5 to 10 minutes.
- ☐ Beat confectioners' sugar, browned butter, milk, and vanilla together in a bowl until a frosting consistency is reached, 3 to 5 minutes.

Nutrition Facts



Properties

Glycemic Index:29.33, Glycemic Load:0.74, Inflammation Score:-7, Nutrition Score:4.6456521140492%

Nutrients (% of daily need)

Calories: 1668.61kcal (83.43%), Fat: 62.67g (96.41%), Saturated Fat: 39.65g (247.81%), Carbohydrates: 281.93g (93.98%), Net Carbohydrates: 281.93g (102.52%), Sugar: 276.39g (307.1%), Cholesterol: 167.56mg (55.85%), Sodium: 507.98mg (22.09%), Alcohol: 1.49g (100%), Alcohol %: 0.47% (100%), Protein: 1.98g (3.96%), Vitamin A: 1956.79IU (39.14%), Vitamin E: 1.78mg (11.84%), Vitamin B2: 0.14mg (8.19%), Calcium: 71.46mg (7.15%), Phosphorus: 59.49mg (5.95%), Vitamin B12: 0.35µg (5.8%), Vitamin K: 5.42µg (5.16%), Selenium: 3.21µg (4.58%), Vitamin D: 0.45µg (2.98%), Potassium: 91.17mg (2.6%), Vitamin B5: 0.24mg (2.36%), Vitamin B1: 0.03mg (1.8%), Zinc: 0.27mg (1.78%), Magnesium: 6.91mg (1.73%), Vitamin B6: 0.03mg (1.41%), Copper: 0.02mg (1.16%), Manganese: 0.02mg (1.14%), Iron: 0.19mg (1.05%)