

Burnt Butter Frosting

 Vegetarian  Gluten Free

READY IN



11 min.

SERVINGS



15

CALORIES



182 kcal

FROSTING

ICING

Ingredients

- 0.5 cup butter
- 4 cups powdered sugar
- 4 tablespoons milk
- 1 teaspoon vanilla extract

Equipment

- sauce pan
- hand mixer

Directions

- Place the butter in a saucepan over medium-high heat. Cook, stirring constantly, until the butter is a nice tan color. If it gets dark brown or black you have allowed it to burn too long. When butter has been "burned" remove the saucepan from the heat.
- Slowly mix in confectioners' sugar and vanilla. Beat on high speed of an electric mixer until light and fluffy. Beat in the milk a tablespoon at a time until desired spreading consistency is achieved. Use frosting immediately, as this frosting will set up quickly.

Nutrition Facts

 PROTEIN **0.42%**  FAT **30.34%**  CARBS **69.24%**

Properties

Glycemic Index:5.87, Glycemic Load:0.07, Inflammation Score:-1, Nutrition Score:0.46521739127195%

Nutrients (% of daily need)

Calories: 181.9kcal (9.1%), Fat: 6.26g (9.64%), Saturated Fat: 3.96g (24.77%), Carbohydrates: 32.16g (10.72%), Net Carbohydrates: 32.16g (11.69%), Sugar: 31.53g (35.03%), Cholesterol: 16.75mg (5.58%), Sodium: 50.84mg (2.21%), Alcohol: 0.09g (100%), Alcohol %: 0.27% (100%), Protein: 0.2g (0.39%), Vitamin A: 195.57IU (3.91%), Vitamin E: 0.18mg (1.18%)