

Butter Frosting

 Vegetarian  Gluten Free

READY IN



45 min.

SERVINGS



4

CALORIES



1014 kcal

FROSTING

ICING

Ingredients

- 0.8 cup butter
- 6 cups powdered sugar
- 2 tablespoons milk
- 7 drops food coloring red
- 0.3 teaspoon salt
- 1.5 teaspoons vanilla extract

Equipment

- bowl

Directions

- Beat butter in a large bowl until fluffy. Gradually add 3 cups of the sifted confectioners' sugar, beating well. Slowly beat in the vanilla, salt, and 1/3 cup of the milk. Gradually beat in the 3 remaining cups of confectioner's sugar. Beat in additional milk (1 to 2 tablespoons) if needed, to make frosting of spreading consistency. If desired tint the frosting pink with 6 to 8 drops of red food coloring.

Nutrition Facts

 **PROTEIN 0.23%**  **FAT 30.19%**  **CARBS 69.58%**

Properties

Glycemic Index:22, Glycemic Load:0.15, Inflammation Score:-4, Nutrition Score:2.1313043625458%

Nutrients (% of daily need)

Calories: 1014.19kcal (50.71%), Fat: 34.76g (53.48%), Saturated Fat: 22.02g (137.6%), Carbohydrates: 180.21g (60.07%), Net Carbohydrates: 180.21g (65.53%), Sugar: 176.62g (196.24%), Cholesterol: 92.41mg (30.8%), Sodium: 425.6mg (18.5%), Alcohol: 0.52g (100%), Alcohol %: 0.28% (100%), Protein: 0.61g (1.22%), Vitamin A: 1075.79IU (21.52%), Vitamin E: 0.99mg (6.61%), Vitamin B2: 0.06mg (3.56%), Vitamin K: 3µg (2.86%), Selenium: 1.65µg (2.36%), Calcium: 21.5mg (2.15%), Vitamin B12: 0.11µg (1.88%), Phosphorus: 17.88mg (1.79%)