



Butter Icing for Sugar Cookies

 Vegetarian  Gluten Free

READY IN



45 min.

SERVINGS



4

CALORIES



323 kcal

FROSTING

ICING

Ingredients

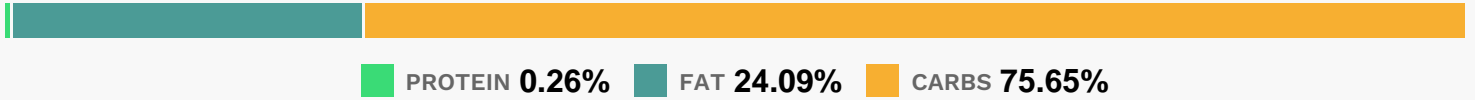
- 3 tablespoons butter softened
- 1.5 cups powdered sugar
- 1 tablespoon milk
- 3 drops food coloring red
- 2.3 ounce sugar red
- 1 tablespoon vanilla extract

Equipment

Directions

- Combine confectioners' sugar butter, vanilla and milk, beating until creamy. Thin with a few more drops of milk (if necessary) to reach desired spreading consistency. Stir in optional food coloring.
- Spread frosting over cooled cookies and decorate with colored sugar, if desired.

Nutrition Facts



Properties

Glycemic Index:39.52, Glycemic Load:11.2, Inflammation Score:-1, Nutrition Score:0.65304347095282%

Nutrients (% of daily need)

Calories: 323.34kcal (16.17%), Fat: 8.69g (13.37%), Saturated Fat: 5.47g (34.17%), Carbohydrates: 61.39g (20.46%), Net Carbohydrates: 61.39g (22.32%), Sugar: 60.52g (67.25%), Cholesterol: 23.02mg (7.68%), Sodium: 70.29mg (3.06%), Alcohol: 1.12g (100%), Alcohol %: 1.8% (100%), Protein: 0.21g (0.43%), Vitamin A: 268.47IU (5.37%), Vitamin E: 0.25mg (1.64%), Vitamin B2: 0.02mg (1.38%)