



Butterscotch-Caramel Buttercream Frosting



Vegetarian



Gluten Free

READY IN



10 min.

SERVINGS



10

CALORIES



276 kcal

FROSTING

ICING

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 0.3 cup mrs richardson's butterscotch caramel sauce
- ☐ 1 Tbsp milk
- ☐ 16 oz powdered sugar
- ☐ 0.1 teaspoon salt
- ☐ 1 teaspoon vanilla extract

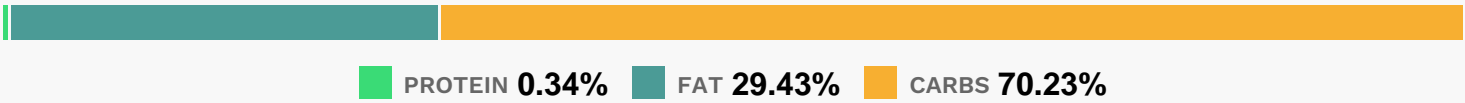
Equipment

- ☐ hand mixer

Directions

- ☐ Beat first 4 ingredients at medium speed with an electric mixer until creamy.
- ☐ Gradually add powdered sugar alternately with 1 Tbsp. milk, beating at low speed until blended and smooth after each addition. Beat in up to 2 Tbsp. additional milk for desired consistency.
- ☐ Note: For testing purposes only, we used Smucker's Special Recipe Butterscotch Caramel Flavored Topping.

Nutrition Facts



Properties

Glycemic Index:8.8, Glycemic Load:0.03, Inflammation Score:-1, Nutrition Score:0.6282608769834%

Nutrients (% of daily need)

Calories: 276.15kcal (13.81%), Fat: 9.25g (14.24%), Saturated Fat: 5.86g (36.64%), Carbohydrates: 49.69g (16.56%), Net Carbohydrates: 49.69g (18.07%), Sugar: 48.78g (54.21%), Cholesterol: 24.58mg (8.19%), Sodium: 129.25mg (5.62%), Alcohol: 0.14g (100%), Alcohol %: 0.26% (100%), Protein: 0.24g (0.47%), Vitamin A: 292.85IU (5.86%), Vitamin E: 0.27mg (1.79%)