



## Candy Corn Frosting

 **Gluten Free**

READY IN



**15 min.**

SERVINGS



**24**

CALORIES



**110 kcal**

FROSTING

ICING

### Ingredients

- 2 tablespoons butter
- 0.8 cup candy corn
- 16 ounce confectioners' sugar
- 0.3 cup heavy whipping cream
- 4 cups ice cubes or as needed

### Equipment

- bowl
- sauce pan

## Directions

- Fill a large bowl with ice creating an ice bath.
- Heat candy corn, cream, and butter together in a saucepan over medium heat; cook, stirring frequently, until mixture is melted and almost bubbling, about 5 minutes.
- Remove from heat, add confectioners' sugar, and place saucepan in ice bath. Beat until frosting is fluffy.

## Nutrition Facts

   
 **PROTEIN 0.29%**  **FAT 14.75%**  **CARBS 84.96%**

## Properties

Glycemic Index:2.08, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.19652173797721%

## Nutrients (% of daily need)

Calories: 110.33kcal (5.52%), Fat: 1.84g (2.83%), Saturated Fat: 1.17g (7.31%), Carbohydrates: 23.87g (7.96%), Net Carbohydrates: 23.87g (8.68%), Sugar: 23.09g (25.66%), Cholesterol: 5.31mg (1.77%), Sodium: 25.18mg (1.09%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.08g (0.16%), Vitamin A: 65.6IU (1.31%)