



## Caramel Frosting V

 Vegetarian  Gluten Free

READY IN



45 min.

SERVINGS



3

CALORIES



1116 kcal

FROSTING

ICING

### Ingredients

- 0.5 teaspoon baking soda
- 0.5 cup butter
- 1 cup cup heavy whipping cream
- 1 pound brown sugar light

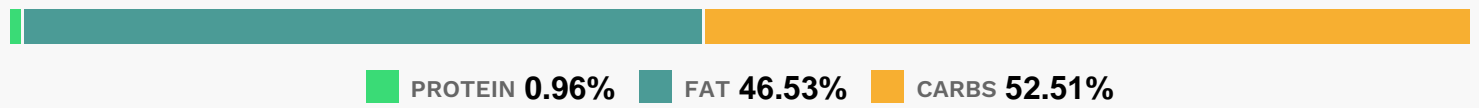
### Equipment

- sauce pan

## Directions

- In a medium, heavy saucepan, bring the brown sugar and cream to a rolling boil; boil 1 minute.
- Add baking soda; boil 1 more minute.
- Remove from heat.
- Add butter, but do not stir yet.
- Let the mixture cool.
- Beat well. Stir in pecans if desired.

## Nutrition Facts



## Properties

Glycemic Index:16.67, Glycemic Load:0.01, Inflammation Score:-7, Nutrition Score:6.6960869586986%

## Nutrients (% of daily need)

Calories: 1115.55kcal (55.78%), Fat: 59.32g (91.26%), Saturated Fat: 37.69g (235.58%), Carbohydrates: 150.6g (50.2%), Net Carbohydrates: 150.6g (54.76%), Sugar: 149g (165.56%), Cholesterol: 170.99mg (57%), Sodium: 489.42mg (21.28%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.76g (5.51%), Vitamin A: 2111.66IU (42.23%), Calcium: 186.93mg (18.69%), Vitamin E: 1.61mg (10.72%), Vitamin B2: 0.16mg (9.53%), Vitamin D: 1.27µg (8.46%), Potassium: 285.54mg (8.16%), Selenium: 4.57µg (6.53%), Iron: 1.16mg (6.45%), Phosphorus: 61.14mg (6.11%), Magnesium: 19.92mg (4.98%), Vitamin K: 5.19µg (4.94%), Manganese: 0.1mg (4.88%), Vitamin B6: 0.09mg (4.54%), Vitamin B5: 0.44mg (4.43%), Copper: 0.08mg (3.99%), Vitamin B12: 0.19µg (3.19%), Zinc: 0.27mg (1.8%), Folate: 5.82µg (1.46%), Vitamin B1: 0.02mg (1.18%), Vitamin B3: 0.23mg (1.16%)