



## Caramel Icing

 Vegetarian  Gluten Free

READY IN



25 min.

SERVINGS



8

CALORIES



271 kcal

FROSTING

ICING

### Ingredients

- 0.8 cup brown sugar
- 0.3 cup butter
- 2 cups confectioners' sugar
- 0.3 cup heavy cream

### Equipment

- sauce pan

## Directions

- Place the butter and brown sugar in a heavy saucepan over low-medium heat; cook and stir until the sugar dissolves and the mixture boils. Stir in the cream, return to a boil, and boil for 1 minute.
- Remove from the heat and cool.
- Beat in the powdered sugar until smooth.

## Nutrition Facts

**PROTEIN 0.43%** **FAT 27.25%** **CARBS 72.32%**

## Properties

Glycemic Index:6.25, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.88652173899438%

## Nutrients (% of daily need)

Calories: 271.22kcal (13.56%), Fat: 8.44g (12.98%), Saturated Fat: 5.36g (33.48%), Carbohydrates: 50.39g (16.8%), Net Carbohydrates: 50.39g (18.32%), Sugar: 49.57g (55.08%), Cholesterol: 23.66mg (7.89%), Sodium: 54mg (2.35%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.3g (0.59%), Vitamin A: 286.6IU (5.73%), Calcium: 24.03mg (2.4%), Vitamin E: 0.23mg (1.55%), Vitamin B2: 0.02mg (1.3%), Potassium: 36.8mg (1.05%), Selenium: 0.72µg (1.03%)