



Coconut-Marshmallow Buttercream Frosting

 Gluten Free

READY IN



45 min.

SERVINGS



4

CALORIES



797 kcal

FROSTING

ICING

Ingredients

- ☐ 1 cup butter softened
- ☐ 1 teaspoon coconut extract
- ☐ 7 ounce marshmallow creme
- ☐ 2 cups powdered sugar

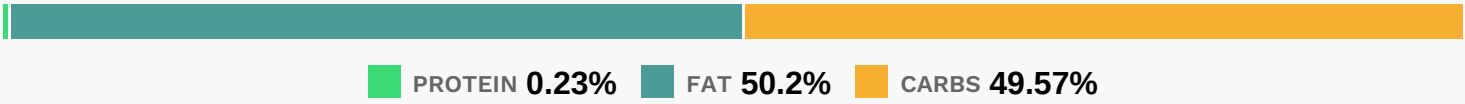
Equipment

- ☐ hand mixer

Directions

- ☐
- Beat butter and marshmallow cream together with an electric mixer until well blended.
- ☐
- Add coconut extract, blending well. Gradually add powdered sugar, beating until fluffy and well blended.

Nutrition Facts



Properties

Glycemic Index:12.5, Glycemic Load:0.02, Inflammation Score:-6, Nutrition Score:2.2617391487179%

Nutrients (% of daily need)

Calories: 796.65kcal (39.83%), Fat: 46.03g (70.81%), Saturated Fat: 29.17g (182.31%), Carbohydrates: 102.24g (34.08%), Net Carbohydrates: 102.24g (37.18%), Sugar: 89.38g (99.31%), Cholesterol: 122.01mg (40.67%), Sodium: 366.21mg (15.92%), Alcohol: 0.42g (100%), Alcohol %: 0.32% (100%), Protein: 0.48g (0.97%), Vitamin A: 1418.18IU (28.36%), Vitamin E: 1.32mg (8.78%), Vitamin K: 3.97µg (3.78%), Vitamin B2: 0.03mg (1.87%), Vitamin B12: 0.1µg (1.61%), Calcium: 14.36mg (1.44%), Phosphorus: 13.69mg (1.37%), Selenium: 0.93µg (1.33%)