

Fluffy Marshmallow Buttercream Frosting

 Gluten Free

READY IN



45 min.

SERVINGS



1

CALORIES



1018 kcal

FROSTING

ICING

Ingredients

- ☐ 0.3 cups confectioner's sugar sifted
- ☐ 0.5 cups butter room temperature no substitutes
- ☐ 1 tablespoons milk as needed
- ☐ 1 jars marshmallow fluff

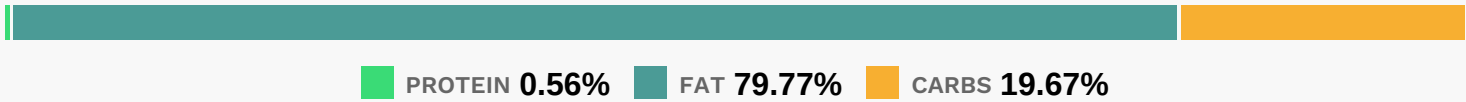
Equipment

- ☐ microwave

Directions

- ☐ Start by leaving the butter out to come to a room temperature. Do not melt the butter in the microwave, for that will separate the oils and fats in the butter and will result in a buttercream with a texture similar to cottage cheese.
- ☐ Cream the butter until it is light and fluffy. Then begin to add the powdered sugar a spoonful at a time. The amount of powdered sugar I wrote above is just a suggestion. Not much sugar is needed since the marshmallow fluff is very sweet. You can always add more sugar after you've mixed in everything.
- ☐ Mix in the whole container of marshmallow fluff. Keep mixing until everything is combined.
- ☐ Add your favorite extracts and seasonings. This frosting is super versatile.
- ☐ My personal favorite is peppermint extract which gives a light and refreshing flavor to the fluffy frosting.
- ☐ Depending on what your use for this frosting is, you may want to add some milk into the frosting to thin it out. I have noticed that the frosting can tend to be on the thick side without the milk. Take care to add only a few drops of milk at a time, for you don't want a gloopy mess that's too thin to frost.

Nutrition Facts



Properties

Glycemic Index:158.09, Glycemic Load:35.21, Inflammation Score:-8, Nutrition Score:4.8773912904055%

Nutrients (% of daily need)

Calories: 1018.38kcal (50.92%), Fat: 92.69g (142.6%), Saturated Fat: 58.62g (366.36%), Carbohydrates: 51.42g (17.14%), Net Carbohydrates: 51.42g (18.7%), Sugar: 51.3g (57.01%), Cholesterol: 245.82mg (81.94%), Sodium: 736.01mg (32%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.46g (2.91%), Vitamin A: 2860.67IU (57.21%), Vitamin E: 2.64mg (17.6%), Vitamin K: 7.99µg (7.61%), Calcium: 46.19mg (4.62%), Vitamin B12: 0.27µg (4.57%), Phosphorus: 42.39mg (4.24%), Vitamin B2: 0.07mg (4.05%), Selenium: 1.72µg (2.46%), Vitamin B5: 0.18mg (1.81%), Potassium: 50.74mg (1.45%), Zinc: 0.17mg (1.12%), Vitamin D: 0.17µg (1.1%), Magnesium: 4.07mg (1.02%)