



Icing for Sour Cream Cookies



Vegetarian



Gluten Free



Low Fod Map

READY IN



45 min.

SERVINGS



1

CALORIES



1759 kcal

FROSTING

ICING

Ingredients

- 0.5 cup butter melted
- 2 cups powdered sugar
- 1 teaspoon vanilla extract
- 4 teaspoons water hot

Equipment

Directions

- Mix butter, powdered sugar and vanilla together.
- Add teaspoons of hot water until you reach your desired consistency for spreadable icing.
- Spread icing over the Sour Cream Cookies.

Nutrition Facts

PROTEIN 0.22% **FAT 46.21%** **CARBS 53.57%**

Properties

Glycemic Index:50, Glycemic Load:0.03, Inflammation Score:-8, Nutrition Score:4.7191303838854%

Nutrients (% of daily need)

Calories: 1758.92kcal (87.95%), Fat: 92.05g (141.62%), Saturated Fat: 58.34g (364.62%), Carbohydrates: 240.09g (80.03%), Net Carbohydrates: 240.09g (87.31%), Sugar: 235.29g (261.44%), Cholesterol: 244.02mg (81.34%), Sodium: 735.97mg (32%), Alcohol: 1.38g (100%), Alcohol %: 0.46% (100%), Protein: 0.97g (1.93%), Vitamin A: 2836.36IU (56.73%), Vitamin E: 2.63mg (17.55%), Vitamin K: 7.95µg (7.57%), Vitamin B2: 0.09mg (5.18%), Selenium: 2.58µg (3.68%), Vitamin B12: 0.19µg (3.22%), Calcium: 30.68mg (3.07%), Phosphorus: 27.48mg (2.75%), Vitamin B5: 0.13mg (1.26%), Copper: 0.02mg (1.14%), Potassium: 37.96mg (1.08%)