



Lemon Buttercream Frosting

 Vegetarian  Gluten Free

READY IN



45 min.

SERVINGS



10

CALORIES



263 kcal

FROSTING

ICING

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 2 tablespoons lemon rind grated
- ☐ 0.3 cup milk
- ☐ 16 ounce powdered sugar divided

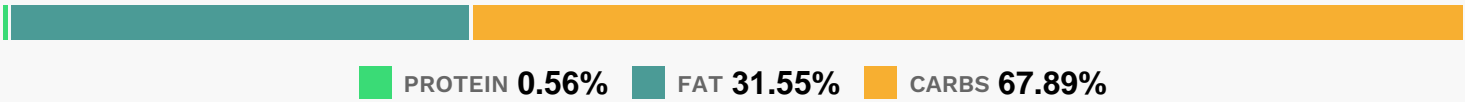
Equipment

- ☐ hand mixer

Directions

- ☐ Beat butter at medium speed with an electric mixer until creamy; gradually add 1 cup powdered sugar, beating at low speed until blended.
- ☐ Add milk, beating until blended. Gradually add remaining powdered sugar, beating until blended. Stir in grated lemon rind.

Nutrition Facts



Properties

Glycemic Index:8.8, Glycemic Load:0.15, Inflammation Score:-1, Nutrition Score:0.89478259663219%

Nutrients (% of daily need)

Calories: 263.27kcal (13.16%), Fat: 9.47g (14.57%), Saturated Fat: 5.99g (37.41%), Carbohydrates: 45.85g (15.28%), Net Carbohydrates: 45.72g (16.63%), Sugar: 44.81g (49.79%), Cholesterol: 25.38mg (8.46%), Sodium: 77.05mg (3.35%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.38g (0.76%), Vitamin A: 297.41IU (5.95%), Vitamin C: 1.55mg (1.88%), Vitamin E: 0.27mg (1.8%), Calcium: 14.79mg (1.48%), Vitamin B2: 0.02mg (1.45%), Phosphorus: 11.08mg (1.11%), Vitamin B12: 0.06µg (1.05%)