



Lime Buttercream Frosting

 Vegetarian  Gluten Free

READY IN



45 min.

SERVINGS



10

CALORIES



263 kcal

FROSTING

ICING

Ingredients

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

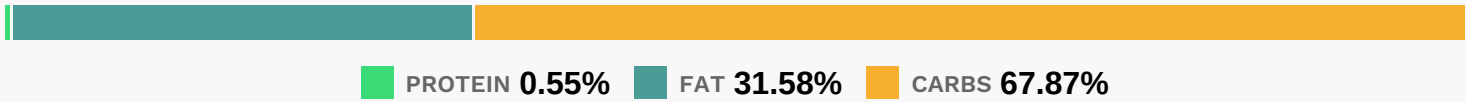
Equipment

- ☐ 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 lime rind.

Nutrition Facts



Properties

Glycemic Index:12, Glycemic Load:0.18, Inflammation Score:-1, Nutrition Score:0.79826085658177%

Flavonoids

Hesperetin: 0.52mg, Hesperetin: 0.52mg, Hesperetin: 0.52mg, Hesperetin: 0.52mg Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg

Nutrients (% of daily need)

Calories: 263.07kcal (13.15%), Fat: 9.47g (14.57%), Saturated Fat: 5.99g (37.41%), Carbohydrates: 45.78g (15.26%), Net Carbohydrates: 45.75g (16.64%), Sugar: 44.78g (49.76%), Cholesterol: 25.38mg (8.46%), Sodium: 77mg (3.35%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.37g (0.74%), Vitamin A: 297.41IU (5.95%), Vitamin E: 0.27mg (1.8%), Vitamin B2: 0.02mg (1.41%), Calcium: 13.58mg (1.36%), Phosphorus: 11.15mg (1.12%), Vitamin B12: 0.06µg (1.05%)