



Mock Buttercream with Marshmallow Fluff



Gluten Free

READY IN



6 min.

SERVINGS



30

CALORIES



136 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.5 cup confectioners' sugar
- ☐ 16 oz marshmallow crème
- ☐ 12 oz butter unsalted softened
- ☐ 1 teaspoon vanilla extract

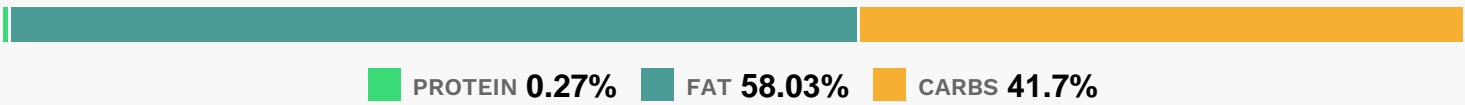
Equipment

- ☐ bowl
- ☐ stand mixer

Directions

- ☐ In the bowl of a stand mixer, beat the butter until creamy.
- ☐ Add the sugar and beat until creamy, then add the vanilla.
- ☐ Add the Marshmallow Fluff (or Marshmallow Creme) and beat until fluffy.Put in a piping bag and pipe on top of cupcakes
- ☐ In my opinion, it worked the best on cupcakes. It was fine on a layer cake, but the texture isn't as smooth when spread and it seems to work better when piped out in dollops.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.491304350369%

Nutrients (% of daily need)

Calories: 136.04kcal (6.8%), Fat: 9.2g (14.15%), Saturated Fat: 5.82g (36.41%), Carbohydrates: 14.87g (4.96%), Net Carbohydrates: 14.87g (5.41%), Sugar: 11.28g (12.53%), Cholesterol: 24.38mg (8.13%), Sodium: 1.3mg (0.06%), Alcohol: 0.05g (100%), Alcohol %: 0.2% (100%), Protein: 0.1g (0.19%), Vitamin A: 283.38IU (5.67%), Vitamin E: 0.26mg (1.75%), Vitamin D: 0.17µg (1.13%)