



Old Fashioned Vanilla Buttercream Frosting

 **Gluten Free**  **Popular**

READY IN



5 min.

SERVINGS



8

CALORIES



512 kcal

FROSTING

ICING

Ingredients

- 0.5 cup shortening
- 0.5 cup butter softened
- 1.5 tsp vanilla
- 5 cups powdered sugar
- 3 Tbsp milk

Equipment

- bowl
- mixing bowl

- blender
- hand mixer

Directions

- Buttercream Icing Recipe
- In a large mixing bowl cream butter and shortening with electric mixer.
- Add vanilla.
- Gradually add in sifted confectioners sugar, one cup at a time beating on medium speed.
- Scrape sides and bottom of bowl often. When all of the sugar has been mixed in, icing will appear dry.
- Add milk and beat at medium speed for 3 minutes.
- Keep icing covered with a damp cloth until ready to decorate. For best results, keep icing bowl in refrigerator when not using.
- Icing can be stored in an air tight container for up to a week. Just re-whip it in your mixer before using. Makes 3 1/2 cups.

Nutrition Facts

 PROTEIN **0.23%**  FAT **42.19%**  CARBS **57.58%**

Properties

Glycemic Index:11, Glycemic Load:0.1, Inflammation Score:-1, Nutrition Score:1.3930434782609%

Taste

Sweetness: 100%, Saltiness: 1.06%, Sourness: 0.49%, Bitterness: 0.32%, Savoriness: 0.76%, Fattiness: 33.73%, Spiciness: 0%

Nutrients (% of daily need)

Calories: 512.38kcal (25.62%), Fat: 24.5g (37.69%), Saturated Fat: 10.6g (66.25%), Carbohydrates: 75.22g (25.07%), Net Carbohydrates: 75.22g (27.35%), Sugar: 73.73g (81.92%), Cholesterol: 31.18mg (10.39%), Sodium: 95.45mg (4.15%), Alcohol: 0.27g (1.5%), Protein: 0.31g (0.61%), Vitamin E: 1.12mg (7.45%), Vitamin K: 7.83µg (7.45%), Vitamin A: 363.66IU (7.27%), Vitamin B2: 0.03mg (1.62%), Vitamin B5: 0.12mg (1.24%), Calcium: 11.29mg (1.13%)