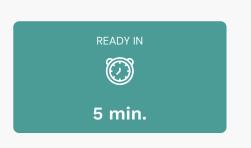
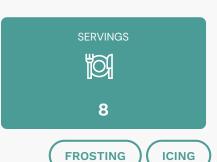


Old Fashioned Vanilla Buttercream Frosting

Popular





Gluten Free



Ingredients

	0.5 cup shortening
	0.0 00.0 00

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

Equipment

- bowl
- mixing bowl

	biender		
	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.		
	lcing 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%			
Dwa			

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%)