

## Ombre Buttercream Frosting

 Gluten Free

READY IN



25 min.

SERVINGS



12

CALORIES



605 kcal

FROSTING

ICING

### Ingredients

- ☐ 1 cup butter softened
- ☐ 1.1 cups shortening
- ☐ 2 lb powdered sugar
- ☐ 5 tablespoons milk
- ☐ 2 teaspoons vanilla
- ☐ 1 serving purple gel food coloring blue (or other desired color)

### Equipment

- ☐ bowl

- ☐ whisk
- ☐ hand mixer

## Directions

- ☐ This recipe assumes you already have an 8- or 9-inch 4-layer cake, frosted between layers with favorite white buttercream frosting, then frosted thinly on outside and top to seal crumbs.
- ☐ To make Ombre Buttercream Frosting, in large bowl, beat butter and shortening with electric mixer on medium speed until well blended.
- ☐ Add powdered sugar; beat on low speed until crumbly. Gradually add milk, then vanilla, beating until light and fluffy.
- ☐ Measure 1 cup frosting into each of 3 small bowls. Measure 2 cups frosting into fourth bowl; mix 1/8 teaspoon blue food color into the 2 cups frosting with whisk or fork.
- ☐ Add a little more food color to the next bowl of frosting to get a shade darker; mix well with whisk or fork. Repeat with next 2 bowls frosting, making each another shade darker. You will end up with 4 bowls of frosting, all different shades of the same color.
- ☐ Spread darkest blue frosting around bottom third of cake.
- ☐ Spread next darkest shade blue frosting above first one around middle third of cake.
- ☐ Spread next shade of blue frosting around upper third of cake.
- ☐ Spread lightest blue frosting on top of cake.

## Nutrition Facts



■ PROTEIN **0.24%** ■ FAT **50.65%** ■ CARBS **49.11%**

## Properties

Glycemic Index:7.33, Glycemic Load:0.12, Inflammation Score:-2, Nutrition Score:1.8730435053939%

## Nutrients (% of daily need)

Calories: 605.28kcal (30.26%), Fat: 34.76g (53.48%), Saturated Fat: 14.64g (91.53%), Carbohydrates: 75.84g (25.28%), Net Carbohydrates: 75.84g (27.58%), Sugar: 74.33g (82.59%), Cholesterol: 41.42mg (13.81%), Sodium: 126.35mg (5.49%), Alcohol: 0.23g (100%), Alcohol %: 0.24% (100%), Protein: 0.37g (0.73%), Vitamin K: 11.57µg (11.02%), Vitamin E: 1.62mg (10.8%), Vitamin A: 482.85IU (9.66%), Vitamin B2: 0.03mg (1.77%), Vitamin B5: 0.17mg (1.75%), Calcium: 13.25mg (1.32%), Vitamin B12: 0.07µg (1.1%), Phosphorus: 10.89mg (1.09%), Selenium: 0.76µg

(1.09%)