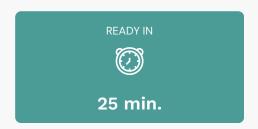
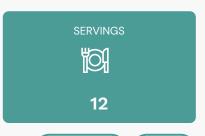


# **Ombre Buttercream Frosting**

**Gluten Free** 







FROSTING

ICING

### **Ingredients**

Cup butter softene		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

	hand mixer	
Di	rections	
	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**

whisk

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

