



Orange Buttercream Frosting

 Vegetarian  Gluten Free

READY IN



45 min.

SERVINGS



10

CALORIES



277 kcal

FROSTING

ICING

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 1 drop liquid food coloring red
- ☐ 1 drop liquid food coloring yellow
- ☐ 3 tablespoons milk
- ☐ 3 tablespoons orange liqueur
- ☐ 2 tablespoons orange rind grated
- ☐ 16 ounce powdered sugar
- ☐ 1 teaspoon vanilla extract

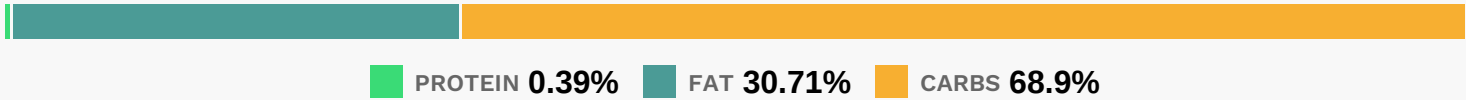
Equipment

☐ hand mixer

Directions

- ☐ Beat butter at medium speed with an electric mixer until creamy; gradually add 1 cup powdered sugar, beating at low speed until blended.
- ☐ Add orange liqueur, orange rind, food coloring, milk, and vanilla, beating until blended. Gradually add remaining powdered sugar.

Nutrition Facts



Properties

Glycemic Index:8.8, Glycemic Load:0.08, Inflammation Score:-2, Nutrition Score:0.81608696087547%

Nutrients (% of daily need)

Calories: 276.7kcal (13.84%), Fat: 9.36g (14.41%), Saturated Fat: 5.92g (37.02%), Carbohydrates: 47.29g (15.76%), Net Carbohydrates: 47.16g (17.15%), Sugar: 46.08g (51.2%), Cholesterol: 24.94mg (8.31%), Sodium: 76.03mg (3.31%), Alcohol: 1.31g (100%), Alcohol %: 2.46% (100%), Protein: 0.27g (0.53%), Vitamin A: 295.97IU (5.92%), Vitamin C: 1.63mg (1.98%), Vitamin E: 0.27mg (1.79%), Vitamin B2: 0.02mg (1.22%), Calcium: 10.73mg (1.07%)