

GLUTEN FREE

Orange-Cream Cheese Frosting

6 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	8	\$0.78	239 kcal

Orange-Cream Cheese Frosting requires approximately 45 minutes from start to finish. This recipe makes 8 servings with 239 calories, 3g of protein, and 20g of fat each. For 78 cents per serving, this recipe covers 3% of your daily requirements of vitamins and minerals.

Ingredients

- ☐ 16 ounce packages cream cheese, softened
- ☐ 2 tablespoons orange liqueur
- ☐ ½ cup powdered sugar

EQUIPMENT Hand mixer

Method

- 1

Beat softened cream cheese and orange liqueur at medium speed with an electric mixer until blended. Gradually add powdered sugar, beating until light and fluffy.
- 2

*2 tablespoons orange juice may be substituted.

Nutrition per serving

239	3 g	20 g	12 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			11.5 g · 72% of daily needs
Sugar			10.7 g · 12% of daily needs
Sodium			178 mg · 8% of daily needs
Cholesterol			57.3 mg · 19% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/orange-cream-cheese-frosting-148492