



## Orange Cream Frosting

 Vegetarian  Gluten Free

READY IN



25 min.

SERVINGS



10

CALORIES



261 kcal

FROSTING

ICING

### Ingredients

- 0.5 cup butter softened
- 3.5 cups powdered sugar
- 2 tablespoons plus light
- 2 drops orange food coloring
- 2 tablespoons orange juice
- 1 pinch salt
- 2 teaspoons vanilla extract

### Equipment

bowl

## Directions

- In a large bowl, beat softened butter, confectioners' sugar and salt until smooth.
- Add orange juice, corn syrup and vanilla. Beat until smooth and creamy. Tint with orange food coloring.

## Nutrition Facts

 **PROTEIN 0.18%**  **FAT 31.14%**  **CARBS 68.68%**

## Properties

Glycemic Index:12.1, Glycemic Load:0.83, Inflammation Score:-1, Nutrition Score:0.67130434148661%

## Flavonoids

Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 0.41mg, Hesperetin: 0.41mg, Hesperetin: 0.41mg, Hesperetin: 0.41mg Naringenin: 0.07mg, Naringenin: 0.07mg, Naringenin: 0.07mg, Naringenin: 0.07mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

## Nutrients (% of daily need)

Calories: 261.05kcal (13.05%), Fat: 9.22g (14.19%), Saturated Fat: 5.83g (36.47%), Carbohydrates: 45.76g (15.25%), Net Carbohydrates: 45.75g (16.64%), Sugar: 44.85g (49.83%), Cholesterol: 24.4mg (8.13%), Sodium: 80.53mg (3.5%), Alcohol: 0.28g (100%), Alcohol %: 0.56% (100%), Protein: 0.12g (0.24%), Vitamin A: 290.44IU (5.81%), Vitamin C: 1.7mg (2.06%), Vitamin E: 0.26mg (1.76%)