



Peaches-and-Cream Frosting

 Gluten Free

READY IN



10 min.

SERVINGS



10

CALORIES



663 kcal

FROSTING

ICING

Ingredients

- ☐ 1 cup butter softened
- ☐ 2 pound powdered sugar
- ☐ 0.1 teaspoon salt
- ☐ 0.5 cup shortening
- ☐ 2 teaspoons vanilla extract
- ☐ 0.7 cup whipping cream

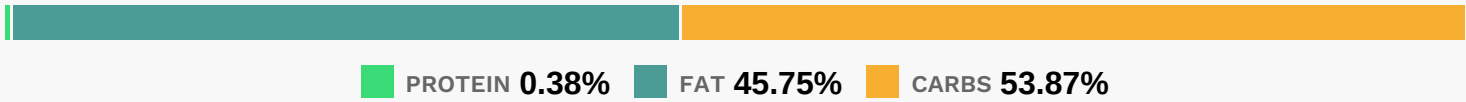
Equipment

- ☐ hand mixer

Directions

- ☐ Beat butter and shortening at medium speed with an electric mixer until creamy. Gradually add powdered sugar, whipping cream, and salt, beating at low speed until blended.
- ☐ Add vanilla extract and, if desired, liqueur; beat at medium speed until smooth. (Prepare Peaches-and-Cream Frosting 1 recipe at a time.)
- ☐ * 2 teaspoons almond extract may be substituted for liqueur.

Nutrition Facts



Properties

Glycemic Index:5, Glycemic Load:0.01, Inflammation Score:-4, Nutrition Score:2.0982608944178%

Nutrients (% of daily need)

Calories: 662.51kcal (33.13%), Fat: 34.39g (52.9%), Saturated Fat: 17.88g (111.75%), Carbohydrates: 91.1g (30.37%), Net Carbohydrates: 91.1g (33.13%), Sugar: 89.3g (99.22%), Cholesterol: 66.73mg (22.24%), Sodium: 181.61mg (7.9%), Alcohol: 0.28g (100%), Alcohol %: 0.25% (100%), Protein: 0.64g (1.29%), Vitamin A: 800.51IU (16.01%), Vitamin E: 1.3mg (8.67%), Vitamin K: 7.55µg (7.19%), Vitamin B2: 0.06mg (3.27%), Selenium: 1.25µg (1.78%), Calcium: 17.04mg (1.7%), Vitamin D: 0.25µg (1.69%), Phosphorus: 14.7mg (1.47%), Vitamin B5: 0.14mg (1.35%), Vitamin B12: 0.06µg (1.07%)