



Praline Icing



Vegetarian



Gluten Free

READY IN



15 min.

SERVINGS



10

CALORIES



216 kcal

FROSTING

ICING

Ingredients

- ☐ 1 cup brown sugar light packed
- ☐ 0.5 cup butter
- ☐ 0.3 cup milk
- ☐ 1 cup powdered sugar sifted
- ☐ 1 teaspoon vanilla extract

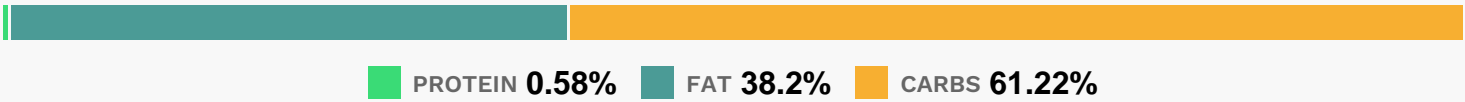
Equipment

- ☐ sauce pan
- ☐ whisk

Directions

- ☐ Bring first 3 ingredients to a boil in a 2-qt. saucepan over medium heat, whisking constantly; boil 1 minute.
- ☐ Remove from heat; whisk in powdered sugar and vanilla until smooth. Stir gently 3 to 5 minutes or until mixture begins to cool and thickens slightly. Use immediately.

Nutrition Facts



Properties

Glycemic Index:8.8, Glycemic Load:0.11, Inflammation Score:-1, Nutrition Score:0.94391303541868%

Nutrients (% of daily need)

Calories: 216.47kcal (10.82%), Fat: 9.4g (14.46%), Saturated Fat: 5.95g (37.17%), Carbohydrates: 33.9g (11.3%), Net Carbohydrates: 33.9g (12.33%), Sugar: 33.43g (37.14%), Cholesterol: 25.13mg (8.38%), Sodium: 81.73mg (3.55%), Alcohol: 0.14g (100%), Alcohol %: 0.34% (100%), Protein: 0.32g (0.65%), Vitamin A: 293.52IU (5.87%), Calcium: 28.65mg (2.87%), Vitamin E: 0.27mg (1.78%), Potassium: 41.97mg (1.2%)