



## Pumpkin Spice Brown Butter Frosting



Vegetarian



Gluten Free



Popular



Low Fod Map

READY IN



45 min.

SERVINGS



24

CALORIES



259 kcal

FROSTING

ICING

### Ingredients

- ☐ 0.5 teaspoon ground cinnamon
- ☐ 0.3 cup brown sugar light packed
- ☐ 0.3 teaspoon nutmeg freshly grated
- ☐ 2 pound powdered sugar
- ☐ 0.5 cup pumpkin puree
- ☐ 3 sticks butter unsalted divided

### Equipment

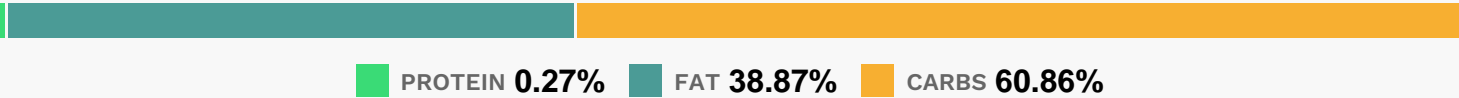
- ☐ frying pan

- ☐ sauce pan
- ☐ stand mixer

## Directions

- ☐ Place 2 sticks of butter into a small saucepan over medium low heat. Once butter is melted, swirl pan occasionally checking color. Once butter is browned, it will smell nutty and be a deep golden brown.
- ☐ Remove from heat and let cool completely to room temperature.
- ☐ Place remaining stick of softened butter into stand mixer, beating until creamy. Slowly beat in browned butter until combined.
- ☐ Add pumpkin, cinnamon, nutmeg and slowly add powdered sugar until thick and desired consistency. You can add tablespoons of milk to thin if desired.Store in an airtight container until ready to frost.

## Nutrition Facts



## Properties

Glycemic Index:3.13, Glycemic Load:0, Inflammation Score:-6, Nutrition Score:1.6178261138823%

## Nutrients (% of daily need)

Calories: 258.97kcal (12.95%), Fat: 11.48g (17.66%), Saturated Fat: 7.27g (45.43%), Carbohydrates: 40.44g (13.48%), Net Carbohydrates: 40.26g (14.64%), Sugar: 39.37g (43.75%), Cholesterol: 30.37mg (10.12%), Sodium: 3.21mg (0.14%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.18g (0.36%), Vitamin A: 1147.49IU (22.95%), Vitamin E: 0.38mg (2.55%), Vitamin K: 1.82µg (1.73%), Vitamin D: 0.21µg (1.41%)