



Simple and Delicious Buttercream Frosting

 Gluten Free

READY IN



15 min.

SERVINGS



12

CALORIES



169 kcal

SIDE DISH

Ingredients

- 2 cups confectioners' sugar
- 2 tablespoons milk
- 5 tablespoons butter salted
- 5 tablespoons shortening
- 0.8 teaspoon vanilla extract

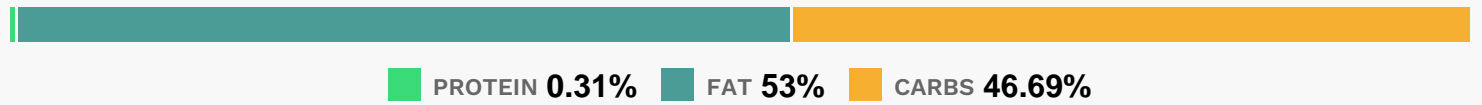
Equipment

- bowl
- hand mixer

Directions

- Beat butter and shortening together with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Beat the vanilla extract into the butter mixture.
- Add sugar, one cup at a time, beating on medium speed until fully incorporated.
- Add milk, one tablespoon at a time, beating on high until fully incorporated and you have frosting.

Nutrition Facts



Properties

Glycemic Index:7.33, Glycemic Load:0.05, Inflammation Score:-1, Nutrition Score:0.56652172873526%

Nutrients (% of daily need)

Calories: 168.99kcal (8.45%), Fat: 10.14g (15.61%), Saturated Fat: 4.38g (27.36%), Carbohydrates: 20.11g (6.7%), Net Carbohydrates: 20.11g (7.31%), Sugar: 19.72g (21.91%), Cholesterol: 12.84mg (4.28%), Sodium: 39.09mg (1.7%), Alcohol: 0.09g (100%), Alcohol %: 0.32% (100%), Protein: 0.13g (0.26%), Vitamin K: 3.25µg (3.1%), Vitamin E: 0.46mg (3.09%), Vitamin A: 149.82IU (3%)