



Sour Cream Sauce

 Gluten Free

READY IN



45 min.

SERVINGS



7

CALORIES



177 kcal

SAUCE

Ingredients

- 0.3 cup butter softened
- 0.5 teaspoon juice of lemon
- 1 cup powdered sugar
- 0.5 cup heavy whipping cream sour
- 0.3 teaspoon vanilla extract

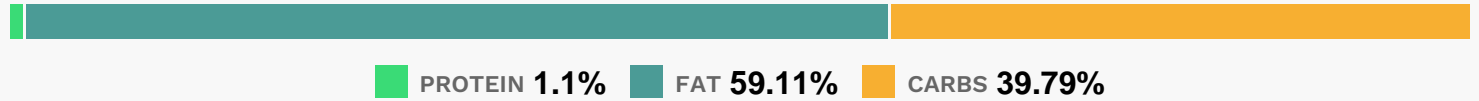
Equipment

- hand mixer

Directions

- Beat butter and powdered sugar at medium speed with an electric mixer until smooth.
- Add sour cream, lemon juice, and vanilla, beating until mixture is creamy. Cover and chill until ready to serve or up to 8 hours.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:1.0521739018352%

Flavonoids

Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 0.05mg, Hesperetin: 0.05mg, Hesperetin: 0.05mg, Hesperetin: 0.05mg

Nutrients (% of daily need)

Calories: 177.42kcal (8.87%), Fat: 11.89g (18.29%), Saturated Fat: 3.46g (21.65%), Carbohydrates: 18.01g (6%), Net Carbohydrates: 18.01g (6.55%), Sugar: 17.35g (19.28%), Cholesterol: 9.69mg (3.23%), Sodium: 107.39mg (4.67%), Alcohol: 0.05g (100%), Alcohol %: 0.14% (100%), Protein: 0.5g (1%), Vitamin A: 489.03IU (9.78%), Vitamin E: 0.4mg (2.65%), Vitamin B2: 0.04mg (2.06%), Calcium: 20.04mg (2%), Phosphorus: 15.01mg (1.5%), Selenium: 0.71µg (1.02%)