



Vanila Frosting



Vegetarian



Gluten Free



Low Fod Map

READY IN



45 min.

SERVINGS



3

CALORIES



889 kcal

FROSTING

ICING

Ingredients

- ☐ 0.3 cup half & half room temperature
- ☐ 1 pound powdered sugar
- ☐ 0.3 teaspoon salt
- ☐ 4 ounces butter unsalted softened
- ☐ 1 teaspoon vanilla

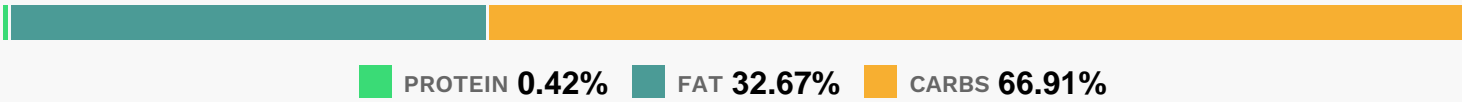
Equipment

- ☐ mixing bowl
- ☐ hand mixer

Directions

- ☐ In a large mixing bowl, beat the butter and salt. Gradually add the powdered sugar, beating with an electric mixer on low to medium low.
- ☐ Add a little of the half & half in slowly increase speed, beating and scraping. Beat in the vanilla and remaining half & half until you have a smooth & creamy frosting.
- ☐ Add more half & half if you'd like a thinner frosting.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-4, Nutrition Score:2.4491304185079%

Nutrients (% of daily need)

Calories: 889.44kcal (44.47%), Fat: 32.98g (50.74%), Saturated Fat: 20.83g (130.22%), Carbohydrates: 151.95g (50.65%), Net Carbohydrates: 151.95g (55.26%), Sugar: 148.9g (165.44%), Cholesterol: 88.33mg (29.44%), Sodium: 213.39mg (9.28%), Alcohol: 0.46g (100%), Alcohol %: 0.28% (100%), Protein: 0.95g (1.91%), Vitamin A: 1016IU (20.32%), Vitamin E: 0.93mg (6.18%), Vitamin B2: 0.08mg (4.82%), Vitamin D: 0.57µg (3.78%), Calcium: 32.43mg (3.24%), Phosphorus: 28.31mg (2.83%), Vitamin K: 2.91µg (2.77%), Selenium: 1.93µg (2.76%), Vitamin B12: 0.1µg (1.71%), Potassium: 40.73mg (1.16%)