



Vanilla Buttercream Frosting



Vegetarian



Gluten Free

READY IN



10 min.

SERVINGS



12

CALORIES



164 kcal

FROSTING

ICING

Ingredients

- ☐ 3 cups powdered sugar
- ☐ 0.3 cup butter softened
- ☐ 1.5 teaspoons vanilla
- ☐ 1 tablespoons milk

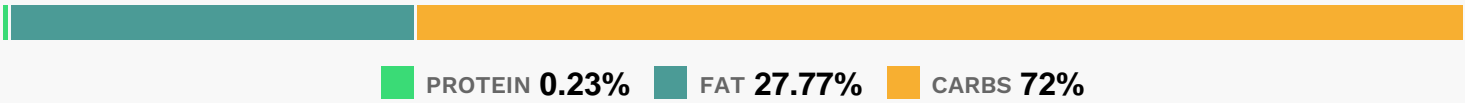
Equipment

- ☐ bowl
- ☐ hand mixer

Directions

- ☐ In medium bowl, mix powdered sugar and butter with spoon or electric mixer on low speed. Stir in vanilla and 1 tablespoon of the milk.
- ☐ Gradually beat in just enough remaining milk to make frosting smooth and spreadable. If frosting is too thick, beat in more milk, a few drops at a time. If frosting becomes too thin, beat in a small amount of powdered sugar. Frosts 13x9-inch cake generously, or fills and frosts an 8- or 9-inch two-layer cake.

Nutrition Facts



Properties

Glycemic Index:7.33, Glycemic Load:0.02, Inflammation Score:-1, Nutrition Score:0.32826087065041%

Nutrients (% of daily need)

Calories: 164.1kcal (8.21%), Fat: 5.15g (7.93%), Saturated Fat: 3.26g (20.4%), Carbohydrates: 30.07g (10.02%), Net Carbohydrates: 30.07g (10.93%), Sugar: 29.47g (32.74%), Cholesterol: 13.71mg (4.57%), Sodium: 41.66mg (1.81%), Alcohol: 0.17g (100%), Alcohol %: 0.57% (100%), Protein: 0.09g (0.19%), Vitamin A: 159.6IU (3.19%)