



Vanilla Frosting

 Vegetarian  Gluten Free

READY IN



10 min.

SERVINGS



10

CALORIES



343 kcal

FROSTING

ICING

Ingredients

- 2 tablespoons milk
- 1 lb powdered sugar sifted
- 0.1 teaspoon salt
- 0.5 lb butter unsalted at room temperature
- 2 teaspoons vanilla

Equipment


- bowl
- whisk

blender

Directions

- In a bowl, with a mixer (preferably fitted with whisk attachment) on low speed, beat butter, 2 cups powdered sugar, and the salt until blended.
- Add milk and vanilla; beat until blended.
- Add remaining powdered sugar, 1 cup at a time, beating until incorporated. Turn mixer to high speed and beat frosting until fluffy and smooth.
- Coffee frosting: Replace milk and vanilla with 4 teaspoons instant espresso powder dissolved in 3 tablespoons hot water, then cooled.
- Lemon frosting: Replace milk with 2 tablespoons lemon juice, and vanilla with 2 teaspoons grated lemon peel.
- Mint frosting: Replace vanilla with 4 teaspoons crme de menthe or 1 teaspoon mint extract and 2 or 3 drops green food coloring, if desired.
- Orange frosting: Replace milk with 2 tablespoons orange juice, and vanilla with 2 teaspoons grated orange peel.

Nutrition Facts


PROTEIN 0.33% **FAT 47.59%** **CARBS 52.08%**

Properties

Glycemic Index:3.8, Glycemic Load:0.05, Inflammation Score:-3, Nutrition Score:1.1426087131967%

Nutrients (% of daily need)

Calories: 343.16kcal (17.16%), Fat: 18.49g (28.45%), Saturated Fat: 11.71g (73.16%), Carbohydrates: 45.52g (15.17%), Net Carbohydrates: 45.52g (16.55%), Sugar: 44.62g (49.58%), Cholesterol: 49.12mg (16.37%), Sodium: 33.68mg (1.46%), Alcohol: 0.28g (100%), Alcohol %: 0.49% (100%), Protein: 0.29g (0.58%), Vitamin A: 571.62IU (11.43%), Vitamin E: 0.53mg (3.52%), Vitamin D: 0.37µg (2.49%), Vitamin K: 1.6µg (1.52%), Vitamin B2: 0.02mg (1.25%)