



White Chocolate Buttercream Frosting

 Vegetarian  Gluten Free

READY IN



45 min.

SERVINGS



15

CALORIES



418 kcal

FROSTING

ICING

Ingredients

- 4 oz chocolate baking bar white
- 1 cup butter softened
- 0.3 cup heavy cream
- 0.3 cup heavy cream
- 0.1 teaspoon kosher salt
- 2 lb powdered sugar
- 2 teaspoons vanilla extract

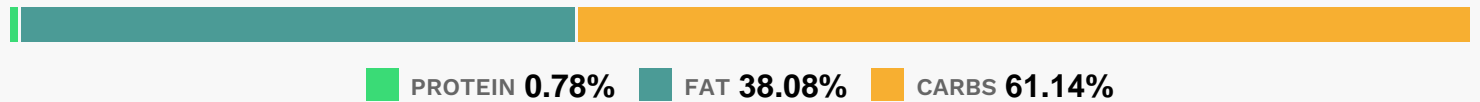
Equipment

- bowl
- hand mixer
- microwave

Directions

- Microwave chocolate and 1/3 cup heavy cream in a microwave-safe bowl at MEDIUM (50% power) 1 to 1 1/2 minutes or until melted and smooth, stirring at 30-second intervals. (Do not overheat.)
- Let cool to room temperature (about 30 minutes).
- Beat butter at medium speed with an electric mixer until creamy; gradually add powdered sugar and 1/4 cup heavy cream, 1 Tbsp. at a time, beating at low speed until blended after each addition. Beat in salt and chocolate mixture until light and fluffy. Stir in vanilla.

Nutrition Facts



Properties

Glycemic Index:8, Glycemic Load:3.13, Inflammation Score:-2, Nutrition Score:1.4621739133221%

Nutrients (% of daily need)

Calories: 417.52kcal (20.88%), Fat: 18.04g (27.76%), Saturated Fat: 11.37g (71.09%), Carbohydrates: 65.17g (21.72%), Net Carbohydrates: 65.16g (23.69%), Sugar: 63.96g (71.06%), Cholesterol: 44.58mg (14.86%), Sodium: 127.25mg (5.53%), Alcohol: 0.18g (100%), Alcohol %: 0.25% (100%), Protein: 0.84g (1.67%), Vitamin A: 516.51IU (10.33%), Vitamin E: 0.51mg (3.39%), Vitamin B2: 0.06mg (3.29%), Calcium: 25.46mg (2.55%), Phosphorus: 22.34mg (2.23%), Vitamin K: 2.04µg (1.95%), Selenium: 1.13µg (1.62%), Vitamin B12: 0.08µg (1.38%), Potassium: 36.05mg (1.03%)