



## White Chocolate-Cream Cheese Frosting

 Gluten Free

READY IN



10 min.

SERVINGS



24

CALORIES



115 kcal

FROSTING

ICING

### Ingredients

- 4 oz baker's chocolate white cooled melted (6 oz.)
- 0.3 cup butter softened ()
- 8 oz philadelphia cream cheese softened
- 2 cups powdered sugar
- 1 tsp vanilla

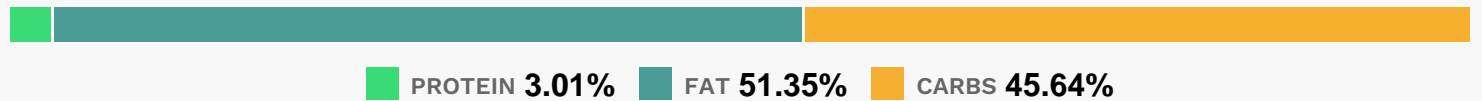
### Equipment

- bowl
- hand mixer

## Directions

- Beat cream cheese and butter in large bowl with electric mixer on medium speed until well blended.
- Add melted chocolate and vanilla; mix well.
- Add sugar gradually, beating until light and fluffy after each addition.
- Use to frost your favorite cake or cupcake recipe.

## Nutrition Facts



## Properties

Glycemic Index:4.04, Glycemic Load:2.09, Inflammation Score:-1, Nutrition Score:0.83173914342795%

## Nutrients (% of daily need)

Calories: 114.95kcal (5.75%), Fat: 6.67g (10.26%), Saturated Fat: 3.22g (20.13%), Carbohydrates: 13.34g (4.45%), Net Carbohydrates: 13.33g (4.85%), Sugar: 12.95g (14.38%), Cholesterol: 10.54mg (3.51%), Sodium: 56.44mg (2.45%), Alcohol: 0.06g (100%), Alcohol %: 0.29% (100%), Protein: 0.88g (1.76%), Vitamin A: 212.91IU (4.26%), Vitamin B2: 0.04mg (2.24%), Calcium: 19.4mg (1.94%), Phosphorus: 18.98mg (1.9%), Selenium: 1.09µg (1.55%), Vitamin E: 0.2mg (1.33%)