



Williamsburg Butter Frosting



Vegetarian



Gluten Free



Low Fod Map

READY IN



15 min.

SERVINGS



3

CALORIES



1035 kcal

FROSTING

ICING

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 4.5 cups confectioners' sugar
- ☐ 12 teaspoons orange liqueur
- ☐ 1 tablespoon orange zest

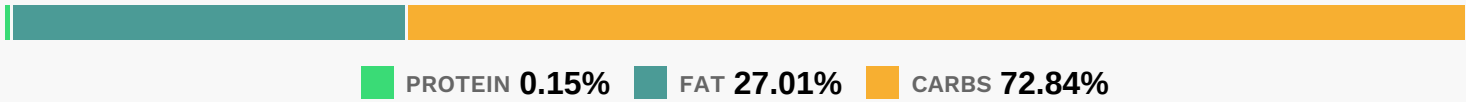
Equipment

- ☐ bowl

Directions

☐ In a large bowl, blend butter with confectioners' sugar. Stir in orange liqueur and orange zest. Beat until light and fluffy. Use to frost cooled cake.

Nutrition Facts



Properties

Glycemic Index:16.67, Glycemic Load:0.01, Inflammation Score:-4, Nutrition Score:2.0091304357933%

Nutrients (% of daily need)

Calories: 1035.01kcal (51.75%), Fat: 30.75g (47.3%), Saturated Fat: 19.47g (121.68%), Carbohydrates: 186.6g (62.2%), Net Carbohydrates: 186.39g (67.78%), Sugar: 182.5g (202.78%), Cholesterol: 81.34mg (27.11%), Sodium: 248.53mg (10.81%), Alcohol: 5.2g (100%), Alcohol %: 2.75% (100%), Caffeine: 5.2mg (1.73%), Protein: 0.37g (0.74%), Vitamin A: 953.85IU (19.08%), Vitamin E: 0.88mg (5.88%), Vitamin C: 2.72mg (3.3%), Vitamin B2: 0.05mg (3.02%), Vitamin K: 2.65µg (2.52%), Selenium: 1.54µg (2.2%), Calcium: 14.3mg (1.43%), Copper: 0.02mg (1.12%), Vitamin B12: 0.06µg (1.07%), Phosphorus: 10.7mg (1.07%)