

Easy Buttercream Frosting

By Redsie on June 14, 2008

★★★★★ 3 Reviews



Prep Time: 10 mins **Total Time:** 10 mins **Serves:** 16, **Yield:** 2 cups

About This Recipe

"From 125 Best Cupcakes Recipes book. Delish and easy to make!"



Photo by Lainey6605

Ingredients

- 3 cups confectioners' sugar (icing)
- 1 cup unsalted butter, at room temperature
- 1 pinch salt
- 1 teaspoon vanilla

Directions

1. In a small bowl, using an electric mixer on low speed, beat together sugar, butter and salt until creamy. Increase speed to high and beat until light and fully. Add vanilla, beating until frosting is smooth.
2. Spread icing on cooled cupcakes or cake with a knife or transfer to a pastry bag and pipe decoratively over cake or cupcakes.
3. Makes enough for over 16 cupcakes.

Nutrition Facts		Amount Per Serving	% Daily Value
Serving Size: 1 (36 g)		Total Fat 11.5g	17%
Servings Per Recipe: 16		Saturated Fat 7.2g	36%
Amount Per Serving	% Daily Value	Cholesterol 30.5mg	10%
Calories 190.0		Sugars 22.0 g	
Calories from Fat 103	54%	Sodium 11.5mg	0%
		Total Carbohydrate 22.4g	7%
		Dietary Fiber 0.0g	0%
		Sugars 22.0 g	88%
		Protein 0.1g	0%