



## DESSERT

### ORANGE CREAM FROSTING

Create a rainbow of flavored frostings with food colors and flavored extracts. For a Sunshine Citrus Cake , fill and frost lemon cake layers with Orange Cream Frosting. Or layer frosting with angel fo

**10m**  
PREP TIME

**215**  
CALORIES

**8**  
INGREDIENTS

## INGREDIENTS 16Servings

- ☐ <sup>1/2</sup> ~~1~~ cup ~~2~~ sticks butter, softened
- ☐ 1 teaspoon McCormick® Pure Orange Extract
- ☐ 1 package (16 ounces) confectioners' sugar
- ☐ 2 tablespoons milk <sup>to 1/4 c milk</sup>
- ☐ 12 drops McCormick® Yellow Food Color
- ☐ 4 drops McCormick® Red Food Color

## PREPARATION

- 1 Beat butter in large bowl with electric mixer on medium speed until light and fluffy. Add orange extract; mix well.
- 2 Gradually add confectioners' sugar, beating until well blended after each addition and scraping sides and bottom of bowl

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**\$0.29**  
*per serving*

frequently. Add milk and food colors, beating until light and fluffy.

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### **NUTRITION INFORMATION (PER SERVING)**

<b>Calories</b>	<b>215</b>
Total Fat	11g
Cholesterol	30mg
Sodium	86mg
Carbohydrates	29g
Fiber	0g
Protein	0g