

Vanilla Buttercream Frosting (From Sprinkles Cupcakes)

By C. Taylor on April 12, 2007 | ★ ★ ★ ★ ★ 262 Reviews



Prep Time: 10 mins **Total Time:** 10 mins **Yield:** 12 cupcakes

About This Recipe

"My sister got this buttercream frosting off the box of a Sprinkles Cupcake mix, made famous by Oprah. My sister said this was amazing. Update: I have finally gotten around to making this myself. I will say, that I don't like my desserts overly sweet and. though this was very good, I think I would probably decrease the amount of sugar for my personal taste. I'm glad everyone else has liked it as-is, though. :)"



Photo by elisa1019

Ingredients

- 1 cup unsalted butter, softened
- 3 1/2 cups confectioners' sugar
- 1 teaspoon milk
- 1 teaspoon vanilla extract
- 1/8 teaspoon salt

Directions

1. In a bowl combine butter, sugar and salt. Beat till blended.
2. Add the milk and vanilla and beat for an additional 3 to 5 minutes or until smooth and creamy.

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (657 g)		Total Fat 15.3g	23%
Servings Per Recipe: 1		Saturated Fat 9.7g	48%
Amount Per Serving	% Daily Value	Cholesterol 40.7mg	13%
Calories 273.0		Sugars 34.2 g	
Calories from Fat 138	50%	Sodium 27.2mg	1%
		Total Carbohydrate 34.9g	11%
		Dietary Fiber 0.0g	0%
		Sugars 34.2 g	137%
		Protein 0.1g	0%