

**Dessert**

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# Lemonade Buttercream Frosting

Karen Tach & Alan Richardson - "Cupcakes, Cookies, and Pie, Oh My!"

Better Homes and Gardens Magazine - May 2012

**Start to Finish Time: 15 minutes**

*If only 13-ounce jars of marshmallow creme are available, use two jars plus 1 1/2 cups of additional marshmallow creme.*

*This frosting can be stored, refrigerated, for up to three days or frozen for up to one month. Bring to room temperature before frosting the cake.*

**3 cups (6 sticks) unsalted butter, softened**  
**2 jars (16 oz ea) marshmallow creme**  
**1/4 cup frozen lemonade concentrate, thawed**  
**1 cup powdered sugar**  
**2 teaspoons pure lemon extract**

In a very large bowl, beat the butter with a mixer on medium until light and fluffy, about 30 seconds.

Add the marshmallow creme and lemonade concentrate. Beat until smooth, scraping the bowl sides.

Add the powdered sugar and extract. Beat until light and fluffy (if the frosting is stiff, soften in the microwave for no more than 10 seconds, then beat until smooth).

Use to frost a Pink Lemonade Cake.

Yield: 6 cups

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Per Serving (excluding unknown items): 2906 Calories; 276g Fat (83.5% calories from fat); 3g Protein; 120g Carbohydrate; 0g Dietary Fiber; 745mg Cholesterol; 39mg Sodium. Exchanges: 55 Fat; 8 Other Carbohydrates.