

# Betty's Spiced Buttercream Frosting Recipe



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In this video, Betty demonstrates how to make Spiced Buttercream Frosting, using some spices from “the spice island of the Caribbean,” Grenada. This is a wonderful version of buttercream frosting, with a little orange juice, ground cloves, and ground cinnamon added! You will love this special twist to an old favorite!

## Ingredients:

- 1 cup butter, softened to room temperature
- 3 cups confectioners sugar
- 1 tablespoon orange juice
- ¼ teaspoon ground cloves
- ½ teaspoon ground cinnamon

Combine 1 cup butter with 3 cups confectioners sugar, creaming until light and fluffy. Add 1 tablespoon orange juice. Beat until spreading consistency. Beat in ¼ teaspoon ground cloves and ½ teaspoon ground cinnamon. This is a beautiful and delicious frosting for cakes, cupcakes, cookies, and fruit and nut breads. I will be uploading a Mothers Day cake tomorrow that is perfect for using this frosting! Much love, Betty