

---

# Saffron-Pistachio Frosting

*Maneet Chauhan*

*Food Network Magazine - November, 2021*

**1 teaspoon saffron threads**

**2 tablespoons milk**

**2 cups Italian buttercream**

**saffron threads (for topping)**

**chopped pistachios (for topping)**

Soak the saffron threads in the milk for one hour.

Beat into the Italian buttercream.

Spread on cupcakes.

Top with a few saffron threads and chopped pistachios.

## Dessert

---

*Per Serving (excluding unknown items): 21 Calories; 1g Fat (44.6% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 4mg Cholesterol; 16mg Sodium. Exchanges: 0 Grain(Starch); 0 Non-Fat Milk; 0 Fat.*