Less Sweet American Buttercream

Makes: enough for 24 cupcakes or a 2-layer cake
Prep Time: 30 minutes
Total Time: 30 minutes plus time to bring butter to room temp

Ingredients

- 1 & 1/4 cups (282 g) unsalted butter
- 3 cups (320 g) powdered sugar
- 2 tsp vanilla
- 1/2 cup heavy cream, room temperature
- 1/8 tsp fine grained salt

Instructions

Take butter out of refrigerator, cut into tablespoon pieces and let sit at room temperature for 30-60 minutes. You want it to be a cool room temperature - about 65-67°F.

Combine butter, sugar and salt in stand mixer bowl and beat for 3-4 minutes on medium speed (4/5 on Kitchenaid). Scrape down bowl and mix for another 30 seconds.

Add vanilla to heavy cream. With mixer running on low speed (1 or 2), slowly drizzle in heavy cream-vanilla mixture to emulsify the mixtures. (If the mixture breaks and looks curdled - just keep mixing.)

Beat 12-15 minutes on medium speed (5-6), stopping to scrape beater and bowl occasionally. Stir speed at end or hand stir to get out large bubbles

You should see it getting very fluffy, thick, silky and more white in color.

Frost / pipe on your cake or cupcakes. If serving within 2 hours, store in a cool place. For longer, refrigerate uncovered until it firms up and then cover. If refrigerated, allow to come to room temperature before serving.

Recipe by Epicuricloud