

Blackberry Lavender Buttercream

Poetry & Pies

prep time: 5-10 minutes

cook time: 10-15 minutes

total time: 20-25 minutes

yields: about 2½ to 3 cups (enough for a two or three layer cake or 24 cupcakes)



Ingredients

for the blackberry lavender concentrate

- 6 ounces fresh blackberries, rinsed
- 1 tablespoon (21g) honey
- squeeze of lemon juice
- ½ to 1 teaspoon dried culinary lavender (½ will yield a very subtle flavor)
- 1 tablespoon (7g) cornstarch (optional, use if it's very warm out)

for the blackberry lavender buttercream

- ¾ cup (170g) unsalted butter*, softened slightly**
- 4-5 cups (500-625g) powdered sugar
- 1 tablespoon (13g) pure vanilla extract
- ½ teaspoon (3g) sea salt
- blackberry lavender concentrate, strained

Instructions

make the blackberry lavender concentrate

1. Combine all concentrate ingredients, except for cornstarch, in a small saucepan. Cook over medium heat, stirring occasionally and adjusting heat to keep it at a good simmer but not a boil. When the berries begin to break down, you can help them along by crushing them with a wooden spoon or spatula.
2. If you need a sturdy frosting (for outdoor events in warm weather), remove about 2 tablespoons of the juice early on once it becomes somewhat liquidy. It's best to do this before the jam is done, so you get the thinner juices. Once the berries are nearly

broken down, after about 5 minutes, add 1 tablespoon cornstarch to the reserved liquid and whisk until well-blended. Add this to the pot and stir until well-blended.

3. Continue cooking 5-10 minutes, until the berries are fully broken down and the mixture has thickened slightly (no more than 10 minutes after adding cornstarch, or it can actually break down and separate once cooled).
4. Strain through a fine mesh sieve, pressing well to get all of the juices out. Set aside to cool (or refrigerate while you begin beating the butter--it should be cool by the time you need it).

make the blackberry lavender buttercream

5. While the concentrate cools, beat the butter in the bowl of a stand mixer fitted with the paddle attachment until light and fluffy, about 1 minute. Add the powdered sugar, one cup at a time, and beat first on low then slowly increase to high until smooth after each addition. Scrape down the bowl after every other cup.
6. Once you've added 4 cups powdered sugar, add the vanilla, salt, and half of the cooled blackberry lavender concentrate. Beat on high until well-blended, about 1 minute. Taste. Add more concentrate and/or powdered sugar to taste.
7. Once the taste is to your liking, scrape down the bowl and beat on high for about 1 minute, until fully blended.

Enjoy!

Buttercream can be made ahead and stored in an airtight container in the fridge for 1-2 weeks or in the freezer for 1-2 months.

**I highly recommend European style butter for frosting! It has less water and makes a creamier frosting.*

***If your butter has become shiny or oily, put it back in the fridge for 5-10 minutes until it firms up a bit (not hard) and is matte in appearance.*