

Browned Butter Buttercream

Poetry & Pies

cook time: 8-10 minutes

prep time: 5-10 minutes

total time: 20 minutes (plus 1 hour cooling time)

yields: about 3 cups, or enough for 24 cupcakes or a two-layer cake (double if making a tall cake or for tall piping)



Ingredients

- 1 ½ cups (340g) European style butter, room temperature
- 4-5 cups (520-650g) powdered sugar
- 1 tablespoon (13g) vanilla extract
- ¼ teaspoon (2g) sea salt
- 2-4 tablespoons (30-60g) heavy whipping cream

Instructions

brown the butter

1. First, brown the butter. Place 1 cup of the butter in a medium to large [heavy bottomed saucepan](#). Cook over medium heat, stirring frequently with a rubber spatula. After a minute it will start to bubble and foam. At this point, stir constantly, getting the bottom and sides to prevent burning.
2. Keep stirring and cooking until the bubbles turn to foam then start to subside. Around the time that the foaming finally starts to calm down, you'll notice golden streaks of butter coming through as you stir. Keep cooking another minute or two as you stir constantly, until all of the butter reaches a deeper golden color (think caramel colored, but not too dark brown) and you smell a nutty aroma. This should take about 8-10 minutes total (from the time you started cooking it).
3. Pour the browned butter—including the browned milk solids at the bottom—into the bowl of your stand mixer to cool completely. It should be the consistency of

softened butter and become opaque again. This takes about an hour on the counter (longer in higher heat) or about 30 minutes in the fridge.

4. At this time you can set the remaining ½ cup butter on the counter to soften.

make the buttercream

5. Once the browned butter is completely cooled and the regular butter is soft (but not shiny), combine both butters in the bowl of your stand mixer fitted with the paddle attachment (or a large mixing bowl, using a hand mixer). Beat the butters on high until smooth, about 30 seconds.
6. Add 1 cup of the powdered sugar and beat on low then slowly increase to high (to avoid a sugar cloud). Beat on high for about 30 seconds, until completely smooth. Continue this process until you've added 4 cups powdered sugar.
7. Scrape down the bowl then add the vanilla and salt and beat again until smooth. Taste the buttercream, adding another cup or two of powdered sugar, as needed.
8. Once the taste is to your liking, add a tablespoon of heavy cream and beat until smooth. Add up to 4 total tablespoons cream, just enough to make the frosting smooth and workable but not loose. Use only 1-2 tablespoons in warm weather or if the cake will be outside.
9. Scrape down the bowl then beat on high for 1-2 minutes, just to fluff up the frosting. This is optional but creates a great texture. Stir on lowest setting (or by hand) for a minute or two to release the larger air bubbles.

Enjoy!

Frosting can be made ahead and stored in an airtight container on the counter overnight, in the fridge for 2-3 weeks, or the freezer for 1-2 months. If chilled, defrost on the counter for a few hours then beat again on high until smooth.