

Champagne Buttercream Frosting

Poetry & Pies

cook time: 10-15 minutes

prep time: 5 minutes

total time: 20 minutes

yields: about 2 cups, or enough to frost 24 cupcakes
(increase by 50% if you want tall piping)



Ingredients

- 1 ½ cups (3 sticks) European style butter, room temperature
- 4-6 cups powdered sugar
- 9 ounces champagne (reduced)
- 2 teaspoons vanilla extract
- couple pinches salt

Instructions

reduce the champagne

1. First, reduce your champagne. If making this with my champagne cupcakes, reduce the full amount for both cupcakes and frosting at the same time. I've found the best way is to first measure out how much you need in the end (in this case, just over ½ cup). Pour that much plain tap water into your small saucepan, and make a mental note of how high that level is. This is how low you want the champagne to reduce to.
2. Next, pour just over a cup of a champagne you like into the small saucepan and bring to a boil then reduce heat to medium and simmer until reduced to just over ½ cup. It should take about 10 minutes. See note in post for more details on not burning your champagne. Set aside to cool completely. This can be done a day or two ahead of time if sealed tightly in a jar.

make the buttercream

3. Beat the room temperature butter on high until smooth, about 30 seconds. 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.

4. Scrape down the bowl then add 4 tablespoons of the champagne reduction and blend until smooth. Then add the vanilla and salt and beat again until smooth. You may need to beat on high to incorporate it smoothly.
5. Taste the buttercream, adding another 1-2 tablespoons of champagne or another cup or two of powdered sugar, as needed. 4 tablespoons champagne and about 5 cups powdered sugar was perfect for me.
6. 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.

frost and decorate

7. Place buttercream in a piping bag fitted with a 1M piping tip. To create the rosettes you see here, start in the center and create a tight spiral with no gaps between lines. Finish with gold sanding sugar (optional).

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.