

Chocolate Marshmallow Buttercream

Poetry & Pies

total time: 15-20 minutes (35-40 minutes if making your own marshmallow)

yields: about 3 cups (enough to frost a 2-3 layer cake or 24 cupcakes)



Ingredients

- 4 ounces baking chocolate or chocolate chips (see note)
- 3 ounces heavy whipping cream
- 1 cup (8oz) unsalted European style butter, softened
- ½ batch [marshmallow fluff](#) (or one 7oz jar store bought [marshmallow cream](#))
- 3 cups powdered sugar
- ¼ teaspoon sea salt
- optional: ½ tablespoon (6g) vanilla extract

Instructions

1. If using [homemade marshmallow fluff](#), make that first. You can immediately start on the buttercream once the fluff is done.
2. Make the ganache. Combine the chocolate and heavy cream in a heatproof bowl. (See note about using just chocolate to make a sturdier frosting. This will hold up fine indoors but may get fairly soft in direct sunlight or summer heat). Bring 1-2" water to a boil in a small to medium saucepan that can hold the bowl on top in such a way that all or almost all of the ingredients are over the water and not over the stove. Once the water boils, turn down the heat to medium low or low and place the bowl over it. You want it to stay simmering without getting too hot. Stir constantly with a rubber spatula until the chocolate is mostly melted. Remove from heat and stir or whisk vigorously until it is all melted and smooth. Return to heat if some chunks remain, but don't worry if the color looks a little streaky (usually only noticeable in a glass bowl). It's best not to overheat the chocolate because it will become grainy and separated. Set aside to cool slightly, about 20 minutes.

3. In the bowl of your stand mixer fitted with the paddle attachment or in a large mixing bowl using your hand mixer, cream butter on high until smooth, about 1 minute.
4. Scrape the bowl with a rubber spatula then add in about half of the powdered sugar. Blend on low then slowly increase speed to high and mix until smooth before adding more. Scrape the bowl then add in the marshmallow fluff. Mix on high until well-blended, about 30 seconds. Add the rest of the sugar and again beat on low then increase slowly to high for about 30 seconds or until smooth. Add salt and vanilla, if using, and blend until fully incorporated.
5. Add in about $\frac{3}{4}$ of the cooled ganache and beat on low for a few seconds then increase speed to high until smooth. Stop and scrape the bowl. Taste to see if you need more powdered sugar or more chocolate. I used almost all of my chocolate and no extra powdered sugar and it was perfect. If it's sweet enough but not holding its shape like in the photos, you can fix this with some refrigeration. If it's too stiff or grainy, try beating it on high a little longer or, as a last resort, mix in heavy cream one tiny splash at a time until smooth.
6. Once taste and texture are to your liking, scrape the bowl then mix on high for 2 minutes, until smooth and fluffy then stir by hand with a wooden spoon or rubber spatula for 1 minutes to release any large air bubbles that formed.

Frost cake or cupcakes and enjoy! Frosting can be stored in the fridge in an airtight container for 1-2 weeks or in the freezer for 1-2 months. To use chilled frosting, let come to room temperature then whip for about a minute to fluff back up.

Note on the chocolate: this buttercream is on the softer side, so if you need it to withstand heat or sunlight, you can either: 1) use little to no heavy cream when you melt the chocolate chips--but melt carefully or 2) use 2-4 tablespoons unsweetened cocoa powder--but taste to see if you need more powdered sugar. Both can be added at the same time the melted chocolate is called for in the recipe.