

# Cinnamon Spice Buttercream

Poetry & Pies

**total time:** 5-10 minutes

**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) unsalted European style butter\*
- 4-6 cups (800-1200g) powdered sugar, to taste (sift before adding if your sugar looks lumpy or you live in a humid climate)
- 1 tablespoon (13g) [vanilla extract](#)
- ½ to 1 tablespoon (4-8g) [ground cinnamon](#)
- a couple dashes each ground cloves and ground ginger
- ¼ to ½ teaspoon (2-3g) fine ground sea salt (to taste)
- 2-4 tablespoons (29-58g) heavy whipping cream (optional--use as needed to smooth frosting)

## Instructions

1. In the bowl of your stand mixer, beat butter on high until smooth, about 30 seconds.
2. Add in powdered sugar, one cup at a time, beating on low then increasing speed to high for 1 minute, until smooth. Scrape the bowl as needed. Taste as you go and only add 4 cups to start with.
3. Add in the cinnamon, vanilla extract, ¼ teaspoon maple extract, and salt and beat until smooth. Taste, adding more cinnamon, maple extract, or the last cup of powdered sugar, if needed. Trust your gut, as too much maple extract or cinnamon can be overpowering.

4. If it's too thick or grainy, add in heavy whipping cream, one tablespoon at a time, until spreadable. Don't worry if it's a little grainy--the next step will help with that. Don't add too much cream, as it's impossible to recover from making it too loose.
5. Once the flavor is well-balanced and to your liking, scrape the bowl then beat on high for 3-5 minutes, stopping once to scrape down the bowl. This will smooth it out quite a bit. Stir vigorously by hand for a minute to release the large air bubbles.

*Note: if, after beating for 5 minutes and adding some heavy whipping cream, it's still too grainy, you can refrigerate it for a few hours or overnight. This helps smooth out almost all frostings. Just remember to let it come to room temperature on the counter then stir well before using.*

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.*