

# Coffee Buttercream

Poetry & Pies

**total time:** 5-10 minutes

**yields:** about 3 cups, enough to fill and frost a two or three layer cake

## Ingredients

- 1 ½ cups (340g) unsalted butter\*, softened
- 4-5 cups (520-650g) powdered sugar
- ¼ teaspoon (2g) finely ground sea salt (or to taste)
- 1 tablespoon (13g) pure vanilla extract
- ½ tablespoon (3g) [instant coffee](#) or espresso (or to taste)
- 2 tablespoons (28g) boiling water
- up to 4 tablespoons (56g) heavy whipping cream, optional (use only as needed)



## Instructions

1. In a small bowl, combine instant coffee or espresso with the boiling water. Stir until dissolved and smooth. Set aside to cool.
2. Either in the bowl of your stand mixer, fitted with a paddle attachment, or in a large mixing bowl and using a hand mixer, beat butter on high until very smooth, about 30 seconds. Be sure the butter is soft but still matte looking. If it's shiny, it's over-softened and needs to go back in the fridge for a few minutes.
3. Add powdered sugar, one cup at a time, beating on low then increasing to high until smooth, about 1 minute. Stop after you've added 4 cups. You can add more at the end, if needed. Scrape the bowl.
4. Add the vanilla, salt, and half of the cooled coffee. Beat on low until somewhat combined then on high until smooth and fully combined.
5. Taste buttercream. If you'd like a stronger coffee taste, stir a little more of the coffee, until you're happy with the taste. At the sametime, add up to 1 more cup of powdered sugar if it needs more sweetness. If you don't want any more of a coffee taste but

need to smooth out the frosting, you can add some heavy whipping cream, one tablespoon at a time, until smooth and nicely spreadable.

6. Once the flavor and texture are to our liking, beat on high for about a minute, to fluff up the frosting. Then stir vigorously with a wooden spoon or rubber spatula for another minute to release the air bubbles.

*Enjoy!*

*If not using right away, cover tightly and store in the fridge. To bring out a stronger coffee and whiskey flavor, refrigerate for up to a week then let come to room temperature for a couple hours before using. Frosting can be stored in an airtight container in the fridge up to 2 weeks or the freezer for 1-2 months.*

*\*Note: I highly recommend European style butter because it has less water and is creamier.*