

Maple Spice Buttercream

Poetry & Pies

total time: 10-15 minutes

yields: about 3 cups (*enough to fill and frost a 2-3 layer cake or frost 24 cupcakes--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](#)
- ⅛ to ¼ teaspoon (up to 1g) [maple 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. Make sure butter is just at room temperature, where you get some resistance when you press into it but it's not greasy or shiny or melty. Place into the bowl of your stand mixer or a large mixing bowl. With the paddle attachment (or [handheld beaters](#)), beat butter on high until smooth, about 1 minute.
2. Add powdered sugar, about 1 cup at a time. Start at low then increase speed slowly to high, beating until smooth each time. Scrape down at least twice while adding sugar.
3. After adding ½ to ⅔ of the powdered sugar, add the vanilla, maple extract, spices, salt, and a splash of heavy cream (about a teaspoon). Add the smallest

amounts first, then taste to see if you want more. Use the same process of mixing on low then slowly increasing speed as it blends.

4. Scrape down bowl, taste to be sure you're happy with the flavors, then continue adding powdered sugar until sweet enough. Once it is, you'll add heavy cream a splash at a time until it's smooth and easily spreadable. If you're happy with the sweetness and consistency after only 4 cups, you'll add less heavy cream. If you need the full 6 cups, you'll likely use the full amount of heavy cream. Just add it in small increments to prevent a loose frosting.
5. Once the taste, consistency, and smoothness/spreadability are to your liking, scrape bowl one more time. Turn the mixer to medium-high or high (I honestly do both, I've seen no difference) and let it mix for 3-5 minutes. Once the frosting is light (texture and color) and fluffy, you need to release the large air bubbles created by that final whip. Either turn the mixer to low for 1-2 minutes or stir vigorously with a rubber spatula or wooden spoon for 1 minute.

Frost cake and enjoy!

Frosting will keep at room temperature overnight, refrigerated for 2 weeks, or frozen for 2 months. If using chilled/frozen frosting, let come to room temperature then mix quickly on high to smooth out. Frosted cakes last on the counter 3-5 days, unless otherwise noted by cake recipe.

**Butter should be matte in appearance and should be soft but have some resistance if you press your finger into it. If it is shiny, put in the fridge for 5-10 minutes to firm it up some. Also, European butter is ideal for buttercream because it has less water and makes a creamier frosting.*