

Marshmallow Buttercream Frosting

Poetry & Pies

total time: 15-20 minutes

yields: about 2 cups (enough to frost a 2-3 layer cake or 24 cupcakes--use a double batch for tall piping)



Ingredients

- 1 cup (8oz) unsalted European style butter, softened
- ½ batch [marshmallow fluff](#) (or one 7oz jar store bought [marshmallow cream](#))
- 2-4 cups powdered sugar
- ¼ teaspoon sea salt
- ½ teaspoon vanilla extract (optional)
- 1-2 tablespoons heavy whipping cream (optional)

Instructions

1. If using [homemade marshmallow fluff](#), make that first. You can immediately start on the buttercream once the fluff is done.
2. 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.
3. Scrape bowl with a rubber spatula then add in powdered sugar, 1 cup at a time. Blend on low then slowly increase speed to high and mix until smooth before adding more. After 2 cups, scrape the bowl then add in the marshmallow fluff. Mix on high until well-blended, about 1-2 minutes. Add salt and vanilla, if using, and blend until fully incorporated.
4. At this point, taste to see if it needs more sugar. 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, mix in heavy cream one splash at a time until smooth.
5. Once taste and texture are to your liking, scrape the bowl then mix on high for 1 minute, until light and fluffy. If you need a truly white frosting, you can also add a

teeny tiny quinoa-grain-sized drop of violet gel food coloring before whipping. After it's fluffy and creamy, stir by hand with a wooden spoon or rubber spatula for 1 minute 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.