

Mexican Chocolate Buttercream

Poetry & Pies

total time: 10-15 minutes

yields: about 2 ½ cups (enough to frost a 2-3 layer cake or 24 cupcakes)

Ingredients

- 1 ½ cups (12oz) unsalted European style butter, softened*
- 4-5 cups (520-650g) powdered sugar
- 4-6 tablespoons (28-42g) unsweetened cocoa powder, sifted
- 1 tablespoon (13g) pure vanilla extract
- ¼ teaspoon (3g) sea salt
- 1 to 2 teaspoons (3-6g) ground cinnamon
- pinch or two cayenne pepper (*optional*)
- 2-4 tablespoons (28-56g) heavy whipping cream (*optional--omit if your cake will be outside*)



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 as much powdered sugar as needed. You can add more after the cocoa powder if it's necessary.
3. Add sifted cocoa powder, cinnamon, and cayenne, starting with just 4 tablespoons (or ¼ cup) cocoa, 1 teaspoon cinnamon, and a small pinch of cayenne. Beat until smooth then taste, adjusting amounts to taste. Do this slowly so you don't overdo it.
4. Add in the vanilla extract and salt and beat until smooth.
5. Scrape down the bowl and taste again. Add more powdered sugar, cocoa powder, cinnamon, or cayenne, to taste. But do this slowly and trust your gut if it tastes good as-is.

6. 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.
7. 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 the fridge in an airtight container for up to 2 weeks or in the freezer for up to 2 months. Let come to room temperature on the counter then stir well before using.

**If your butter has become shiny or oily, put it back in the fridge for 5-10 minutes until it firms up a bit (not hard) and is matte in appearance.*