

Peppermint Buttercream

Poetry & Pies

total time: 10-15 minutes

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

Ingredients

- 2 cups (454g) unsalted European style butter, softened
- 5-8 cups (650-1040g) powdered sugar
- 4 teaspoons (17g) [pure vanilla extract](#)
- ¼-½ teaspoon (1-2g) [peppermint extract](#)
- ½ teaspoon (3g) finely ground sea salt (or 1 teaspoon table salt)
- 2-4 tablespoons (30-60) heavy whipping cream (optional)



Instructions

1. Add butter to the bowl of your stand mixer fitted with the paddle attachment (or a large, deep mixing bowl and using a hand mixer). Beat butter on high for 1-2 minutes, scraping down sides and bottom of bowl with a rubber spatula a couple times.
2. Add powdered sugar one-ish cup at a time, starting mixer on low to avoid a poof of sugar flying everywhere. Slowly increase speed to high, mixing until smooth after each addition (about 30 seconds or so for each cup). Scrape down bowl every 2-3 cups. If it's looking grainy, add a small splash of cream when you scrape the bowl.
3. After adding about 5 cups powdered sugar, add vanilla, ¼ teaspoon peppermint, and salt and mix until fully combined. Taste, adding more peppermint if needed (do so cautiously, as the flavor intensifies with time, especially in the fridge). Depending on your brand of peppermint, you may need to use more than ½ teaspoon.

4. Taste your frosting and keep adding sugar, this time ½ cup or less at a time, until it reaches your desired taste or thickness. Add cream as needed, in small splashes, to smooth out the frosting (but remember that the next step will help smooth it as well). Don't add too much cream, as there's no recovering from that. Be conservative—you can add more later.
5. Once you're happy with the taste/thickness, scrape down the bowl again then beat on high for 3-5 minutes. I sometimes scrape the bowl once in the middle of this if I notice a yellower tinge along the edge of the bowl (see note about achieving a truer white color). This tinge just means the buttercream on the edge isn't getting pulled in and whipped as quickly as the rest, and it can happen if you're making a smaller batch or if you have a larger stand mixer (like I do).
6. Once light and fluffy and fully blended, turn off mixer, remove bowl, then scrape down sides and paddle attachment. Using the same rubber spatula or a large wooden mixing spoon, stir vigorously by hand for about a minute, or until you no longer see any air pockets as you stir. When I'm feeling lazy, I mix semi-vigorously and just look for a smooth texture. If you're making a large batch of frosting, you can theoretically do this with your stand mixer on low, but I've found it's not as effective as stirring by hand. Just consider it part of your Michelle Obama arms workout. #sheismylifegoals

Enjoy!

If not using that day, place in a sealed container or piping bags (if using the next day) and refrigerate. Frosting will last, tightly sealed, in the fridge 2-3 weeks or in the freezer about 2 months. Let come to room temperature before using. Depending on how long you chilled it, you may need to whip it quickly in your stand mixer or with a hand mixer to fluff it back up.