

Peppermint White Chocolate Buttercream

Poetry & Pies

total time: 15-20 minutes

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



Ingredients

- 6 ounces (170g) white baking chocolate (or high quality white baking chips)
- 1 ½ cups (340g) unsalted European style butter, softened
- 3-4 cups (390-520g) powdered sugar
- 1 tablespoon (13g) [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. Melt white chocolate* in a small glass bowl set over a small saucepan so about half the bowl sits in the pan. Add 1-2" water to the pan, bring to a boil, and turn heat to low so it maintains a simmer. Stir chocolate frequently with a rubber spatula until completely melted and smooth. Remove the bowl from the pan and set aside to cool to room temperature. To prevent a skin from forming, stir every 5-10 minutes.
2. 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.
3. 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.

4. After adding about 3 cups powdered sugar, add the cooled white chocolate. It should still be stir-able but not warm. Mix until fully combined and smooth.
5. Add vanilla, $\frac{1}{4}$ 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 $\frac{1}{2}$ teaspoon.
6. Taste your frosting and keep adding sugar, this time $\frac{1}{2}$ 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.
7. 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 yellow tinge along the edge of the bowl. 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).
8. 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.

*If you know your white chocolate is prone to seizing or being difficult, you can melt it with 2 tablespoons (30g) heavy cream. If you discover this partway through melting, you will need to heat the heavy cream separately and add it to the white chocolate. Adding cold cream to partially melted white chocolate will cause it to seize and be ruined.