

Red Wine Chocolate Buttercream

Poetry & Pies

total time: 5-10 minutes

yields: about 2 ½ cups, enough for a 2-3 layer cake

Ingredients

- 1 ½ cups (3 sticks or 12 ounces) unsalted European style butter, room temperature
- 3-4 cups powdered sugar
- ¼ cup unsweetened cocoa powder
- 1 tablespoon pure vanilla extract
- ¼ teaspoon finely ground sea salt (or to taste)
- ¼ cup sweet red wine



Instructions

1. In the bowl of your stand mixer fitted with the paddle attachment (or a large mixing bowl and using a hand mixer), cream the butter on high until smooth, about 30 seconds.
2. Add the powdered sugar 1 cup at a time (ish...I often eyeball it). Beat on low then slowly increase to high (to avoid a sugar bomb). Be sure to beat until smooth (about 30-60 seconds) and scrape the bowl between additions. I have noticed a difference in the final product when I don't do those two steps.
3. Add the cocoa powder, vanilla, and salt. Beat until smooth for about 1 minute (again, I know). It will be a little thick because you need a very sturdy base to keep it from becoming runny with the red wine.
4. Now, for the best part—add the red wine! Beat, starting on low then increasing to high, until very smooth. It might look separated at first, but keep beating until it emulsifies with the butter and becomes smooth.
5. Taste, adjusting as needed (I added more cocoa powder to thicken it slightly without making it too sweet). Beat on high for a minute or two to fluff it up, then stir until the

air bubbles release (this was a bit more airy than most frostings, so I *really, really* recommend the stirring step at the end).

Enjoy! Frosting can be stored in an airtight container in the fridge for up to 2 weeks or in the freezer for 1-2 months. If chilled, let it come to room temperature for a couple hours then stir to help release any lingering air bubbles. If it was chilled for a long time, it may need to be fluffed back up with a hand mixer for a couple minutes.