

# Strawberry Basil Buttercream

Poetry & Pies

**prep time:** 5-10 minutes

**cook time:** 10-15 minutes

**total time:** 20-25 minutes

**yields:** about 2½ to 3 cups (enough for a two or three layer cake or 24 cupcakes)



## Ingredients

### for the strawberry basil concentrate

- 6 ounces fresh strawberries, rinsed and diced
- 1 tablespoon (21g) honey
- squeeze of lemon juice
- ¼ cup (20-30 leaves) packed basil
- 1 tablespoon (7g) cornstarch (optional, use if it's very warm out)

### for the strawberry basil buttercream

- ¾ cup (170g) unsalted butter\*, softened slightly\*\*
- 4-5 cups (500-625g) powdered sugar
- 1 tablespoon (13g) pure vanilla extract
- ½ teaspoon (3g) sea salt
- strawberry basil concentrate, strained
- ½ ounce (15g) freeze dried strawberries (optional, use if it's very warm out)

## Instructions

### make the strawberry basil concentrate

1. Combine all concentrate ingredients, except for cornstarch, in a small saucepan. Cook over medium heat, stirring occasionally and adjusting heat to keep it at a good simmer but not a boil. When the strawberries begin to break down, you can help them along by crushing them with a wooden spoon or spatula.
2. If you need a sturdy frosting (for outdoor events in warm weather), remove about 2 tablespoons of the juice early on once it becomes somewhat liquidy. It's best to do this before the jam is done, so you get the thinner juices. Once the strawberries are nearly

broken down, after about 5 minutes, add 1 tablespoon cornstarch to the reserved liquid and whisk until well-blended. Add this to the pot and stir until well-blended.

3. Continue cooking 5-10 minutes, until the strawberries are fully broken down and the mixture has thickened slightly (no more than 10 minutes after adding cornstarch, or it can actually break and separate once cooled).
4. Strain through a fine mesh sieve, pressing well to get all of the juices out. Set aside to cool (or refrigerate while you begin beating the butter--it should be cool by the time you need it).

### **make the strawberry basil buttercream**

5. While the concentrate cools, beat the butter in the bowl of a stand mixer fitted with the paddle attachment until light and fluffy, about 1 minute. Add the powdered sugar, one cup at a time, and beat first on low then slowly increase to high until smooth after each addition. Scrape down the bowl after every other cup.
6. Once you've added 4 cups powdered sugar, add the vanilla, salt, and half of the cooled strawberry basil concentrate. Beat on high until well-blended, about 1 minute. Taste. Add more concentrate and/or powdered sugar to taste.
7. If the buttercream is for a dessert that will be outside or in high heat, you may need to add a small amount of finely ground freeze dried strawberries. Do this in small increments, as the flavor can overpower the concentrate and you won't taste any basil.
8. Once the taste is to your liking, scrape down the bowl and beat on high for about 1 minute, until fully blended.

*Enjoy!*

*Buttercream can be made ahead and stored in an airtight container in the fridge for 1-2 weeks or in the freezer for 1-2 months.*

*\*I highly recommend European style butter for frosting! It has less water and makes a creamier frosting.*

*\*\*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.*