

# Sturdy Raspberry Buttercream

Poetry & Pies

**total time:** 10-15 minutes

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

## Ingredients

- 1 ½ cups (340g) unsalted butter\*, softened slightly\*\*
- 4-6 cups (500-750g) powdered sugar
- 1 ½ tablespoons (20g) pure vanilla extract
- ½ teaspoon (3g) sea salt
- ½ to 1 ounce (usually one small bag) freeze dried raspberries, finely ground
- 2-4 tablespoons (30-60g) heavy whipping cream



## Instructions

1. 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.
2. Once you've added 4 cups of powdered sugar, add the vanilla and salt. Beat on medium until blended. Turn the mixer up to high and beat for 3-5 minutes, until fluffy and very smooth.
3. Using a [small food processor](#) or a [spice grinder](#), finely grind the raspberries into a powder, similar to the texture of powdered sugar. Start with half the bag of berries and grind the rest only if needed (unless your grinder won't create a fine powder—this is often because it's not full enough).
4. Add the powdered berries to the bowl of your mixer. Beat on low to medium-low until blended. Scrape the sides and bottom of the bowl as well as the paddle attachment and beat again until everything is smooth and a homogeneous color.
5. Add heavy cream, 1 tablespoon at a time and beating on medium until blended, until the mixture is very smooth and spreadable. Avoid using too much cream.

6. Once the frosting is smooth, beat on medium for 30-60 seconds to ensure it is well-mixed and perfectly smooth. If any air bubbles remain, stir by hand for 1 minute to remove these.

*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.*