

Sturdy Strawberry Buttercream

Poetry & Pies

total time: 10-15 minutes

yields: about 3½ to 4 cups, enough to fill and frost a 2-3 layer 8" or 9" cake or 24-36 cupcakes (depending how thickly you frost them)



Ingredients

- 1 pound (2 cups) room temperature*, unsalted, European style butter (creates a creamer frosting)
- 5-7 cups powdered sugar, to taste (sift before adding if your sugar looks lumpy or you live in a humid climate)
- 4 teaspoons pure vanilla extract
- ½ teaspoon fine ground sea salt
- 1-2 ounces [freeze dried strawberries](#) (to taste--start with one 1oz bag then use more as needed)
- 2-4 tablespoons heavy whipping cream

Instructions

1. Grind your strawberries using a spice grinder, coffee grinder, or single-serve blender attachment. A small food processor will do in a pinch, but you'll have to stir it a few times to get all the pieces ground up. Grind to a powdery consistency (you can leave some larger bits of strawberry if you don't mind the rustic look). Set aside.
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 medium-high, mixing until smooth after each addition (about 30 seconds or so for each cup). Scrape down bowl every 2 cups. If it's looking grainy, add a small splash of cream when you scrape the bowl.
4. After adding about 4-5 cups powdered sugar, add vanilla and salt and mix until fully combined.
5. Add your powdered strawberries and mix on low until fully combined and no clumps remain. Taste. Add more ground strawberry if needed. Once the strawberry taste is to

your liking, check the thickness of the frosting as well as the sweetness. Add more powdered sugar, this time ½ cup at a time to avoid going too far. If need the frosting to be pretty sturdy (for an outdoor party or a tall or moist cake or if using a thin filling like [Bavarian cream](#), [jam](#), or [lemon curd](#), you can use up to 7 cups sugar total (or a 2lb bag). If it's getting too sweet but you still need to thicken the frosting, add some more ground strawberries instead. Don't forget--refrigeration will firm up any frosting!

6. Add cream as needed, in small splashes, to smooth out the frosting (but remember that the next step will help smooth it some as well). Don't add too much cream, as there's no recovering from that. Be conservative—you can add more later.
7. Optional: whip the frosting a bit. Once you're happy with the taste/thickness, scrape down the bowl again then beat on medium-high for 1-2 minutes, scraping sides down halfway through. You don't want to mix too long or it may become gummy. If you notice air pockets, stir vigorously by hand with a spatula or wooden spoon for about a minute to release them. 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 workout and reward yourself with a spoonful of frosting.

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 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.*