

Triple Lemon Buttercream

Poetry & Pies

total time: 5-10 minutes

yields: 2½ - 3 cups (enough to frost a 2-3 layer cake)



Ingredients

- 1½ cups (3 sticks or 12 ounces) unsalted European style butter, *just barely room temperature*
- 4-5 cups powdered sugar, to taste
- 2-3 tablespoons [lemon curd](#)
- 1 tablespoon finely grated lemon zest
- 2-3 tablespoons freshly squeezed lemon juice
- 1 tablespoon vanilla extract
- ½ teaspoon sea salt

Instructions

1. First, make your [lemon curd](#) (if using homemade).
2. Beat butter on high for about 30 seconds, until smooth. Add powdered sugar, 1 cup at a time. Start on low then increase speed to high until smooth, about 1 minute. Scrape bowl as needed.
3. Add the lemon curd, lemon zest, lemon juice, vanilla extract, and salt. Beat on high until smooth. Scrape down the bowl and beat on high for a few seconds. Taste, adjusting sugar or other flavors as needed. See not about adding too much lemon.
4. Once flavor is balanced, scrape the bowl and beat for about 1 minute, until smooth.

Enjoy! If not using right away, store in the refrigerator in an airtight container for 2-3 weeks or in the freezer for 1-2 months. If chilled, you will need to stir or mix for a few minutes to fluff back up before use.