Vanilla Malt Buttercream

Poetry & Pies

total time: 10-15 minutes

yields: about 3 cups (enough to thickly frost a 2-3 layer cake or 24 cupcakes)

Ingredients

- 2 cups (16oz) unsalted European style butter, softened
- ½-⅔ cup malted milk powder (to taste)
- 5-6 cups powdered sugar
- 1 tablespoon pure vanilla extract
- 2-4 tablespoons heavy whipping cream (optional)
- pinch sea salt (optional--use only if needed)

Instructions

1. In the bowl of your stand mixer, beat butter on high until smooth, about 30 seconds. Add in ½ cup of the malted milk powder and beat on high until light and fluffy, 1-2 minutes, scraping the bowl as needed.

2. Scrape the bowl with a rubber spatula. Add in powdered sugar, one cup at a time, beating on low then increasing speed to high for 1 minute, until smooth. Scrape the bowl as needed. Taste as you go and only add as much powdered sugar as needed.

3. Add in the vanilla extract and beat until smooth.

4. Taste buttercream. Add in more malt powder or powdered sugar, to taste, and beat well before proceeding. Only add in salt if it truly needs it for flavor, as the malt powder has sodium.

5. If it's too thick, add in heavy whipping cream, one tablespoon at a time, until spreadable. Don't worry if it's grainy--the next step will help with that. Don't add too much cream, as it's impossible from recovering from making it too loose.

6. Once the flavor is well-balanced and to your liking, scrape the bowl then beat on high for 3-5 minutes, stopping once to scrape down the bowl. This will smooth it out quite a bit. Stir vigorously for a minute to release the air bubbles.

   Note: if, after beating for 5 minutes and adding some heavy whipping cream, it's still too grainy, you can refrigerate it for a few hours or overnight. This helps smooth out most frostings. Just remember to let it come to room temperature on the counter then stir well.

Enjoy!

Frosting can be made ahead and stored in the fridge in an airtight container for up to 2 weeks or in the freezer for up to 2 months.