

## Buttercream #1

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@5 Star, @Tried, @Vogel, B, Cakes, Desserts, Fine Cooking magazine

**Servings :** 7.5 **Source :** FINE COOKING magazine

### INGREDIENTS

5 ea Egg whites, from large eggs  
1.25 cups Granulated sugar  
.5 cup Light Corn Syrup  
2 tablespoons Light Corn Syrup  
20 ounces Unsalted butter, at room temperature  
1 tablespoon Vanilla extract

### DIRECTIONS

Place the egg whites in the clean bowl of a stand mixer fitted with the whisk attachment and whisk on medium-high speed until foamy. Sprinkle in 6 tablespoons of the sugar and beat on high speed to medium peaks (the whites should be smooth, full, and shiny, and the peaks should curl a little). Turn off the mixer.

Combine the remaining 3/4 cup plus 2 tablespoons of sugar and the corn syrup in a medium (3-quart) saucepan over medium-high heat, stirring briefly to dissolve the sugar. Continue to cook just until the mixture comes to a rolling boil.

Immediately remove the syrup from the heat, turn the mixture to medium-high speed, and slowly pour the syrup down the side of the bowl in a steady stream, being very careful not to let the syrup hit the whisk. If the syrup hits the whisk it will splatter and harden inside the bowl.

Reduce the speed to medium and continue whisking until the whites are barely warm, 5 to 7 minutes. Add the butter 1 tablespoon at a time. Add the vanilla and continue beating until the frosting is smooth and creamy.

VARIATIONS: In place of vanilla, add one of the following flavorings at low speed to prevent spattering, then increase to medium-high speed to blend.

LEMON: 1/4 cup plus 2 tablespoons freshly squeezed lemon juice, 1 tablespoon finely grated lemon zest.

ORANGE: 1/4 cup plus 2 tablespoons freshly squeezed orange juice, 1/4 cup finely grated lemon zest (from about 3 large oranges).

RASPBERRY or STRAWBERRY: 3/4 cup berry puree (puree the fruit in a blender and strain).

LIQUEUR: 2 tablespoons liqueur (such as Rum, Frangelico, Grand Marnier, Baileys, Kahlua, Chambord), more to taste.

CHOCOLATE: 12 ounces bittersweet chocolate, melted

COFFEE: 1 1/2 tablespoons instant espresso dissolved in 1 tablespoon boiling water.

### NOTES

This smooth buttercream frosting is stress-free and makes a real impression.