

Shopping List

Bulk

- Vanilla extract
- Granulated sugar
- Sea salt

Grocery

- Eggs
- Organic corn syrup

Dairy

- Unsalted butter



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Neoclassic Buttercream



Neoclassic Buttercream Frosting

INGREDIENTS

4 oz or 6 large egg yolks

5.25 oz or 3/4 c sugar

5.75 oz or 1/2 c organic corn syrup

1 # or 2 c unsalted butter (must be softened)

1 to 2 oz or 2-4 T liqueur, [eau-de-vie](#) or vanilla

All ingredients should be at room temperature. Use only one method of measure for the whole recipe or your buttercream will not turn out correctly.

INSTRUCTIONS

Have ready a 1 or 2 c greased, heat-proof glass measure near the range.

This recipe is easiest with a stand mixer, but you can also use a heavy-duty hand mixer.

1. Place egg yolks in the bowl of your stand mixer and beat until they are light in color (this will take several minutes in a stand mixer, and several more with a hand mixer).

2. Meanwhile, combine sugar and corn syrup in a small saucepan (preferably with a non-stick lining, but my stainless steel one has always worked well for me) and heat, stirring constantly until the sugar dissolves and the syrup comes to a rolling boil (the entire surface will be covered with large bubbles). *Immediately transfer the syrup to the glass measure to stop the cooking.*

3. If using a hand-held mixer, beat the syrup into the yolks in a steady stream. Don't allow syrup to fall on the beaters or they will spin it onto the sides of the bowl. If using a stand mixer, pour a small amount of syrup over the yolks with the mixer turned off. Immediately beat at high speed for 5 seconds. Continue with the remaining syrup. For the last addition, use a rubber scraper to remove the

syrup clinging to the glass measure. Continue beating until completely cooled (this will take several minutes - use the time to clean your glass measure and saucepan before it gets too sticky!).

4. Gradually beat in the butter and, if desired, any optional flavoring. Place in an airtight bowl. Bring to room temperature before using. Re-beat to restore texture.

Sassy Sampler Pointers - The syrup must come to a rolling boil or the buttercream will be too thin. Don't allow the syrup to fall directly onto the stand mixer paddle as it will spin the syrup around the sides of the bowl and create a mess that is hard to clean. Using a hand mixer for this portion (I just take the bowl off my stand mixer for this part) can make this step easier.



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Makes 4 cups