

Buttercream Recipe From Gretchen's Kitchen

PREP TIME: 15 mins **TOTAL TIME:** 15 mins

AUTHOR: Gretchen's Bakery

SERVES: 6 cups

INGREDIENTS:

Unsalted Butter 1.5 cups (3 sticks) (336g)	High Fat Ratio Shortening (Great Value's Pure Shortening will work for this)
Confectioners Sugar (Domino Brand 10X Sugar) 6 cups 720g	Heavy Cream 6 Tablespoons (90ml)
Vanilla Extract 2 teaspoons	Butter Extract 1 teaspoon (optional)
Salt ¼ teaspoon (leave out if using salted butter)	

INSTRUCTIONS:

1. Combine the butter and shortening in the Kitchen Aid (or stand mixer) bowl with the paddle attachment
2. Whip on medium to high speed for about 3 minutes.
3. Scrape the sides and bottom of the bowl to make sure it is evenly mixed and add the salt. Mix well.
4. Stop mixer and add the sifted confectioners sugar all at once.
5. Mix on low speed until incorporated , scrape the bottom and sides of the bowl and then mix on high speed for 3 minutes.
6. Scrape the bowl again and then while mixing on low speed slowly drizzle in the heavy cream.
7. Increase speed to high and whip for another 5 minutes
8. Add the flavor extracts and then you are done!
9. The icing will gain volume almost to the top of a 6qt Kitchen Aid bowl and get very white. (NOTE: If you are using a hand beater, the volume will not get as high since the hand beaters cannot incorporate air as efficiently as the Kitchen Aid or stand mixers)

NOTES:

- This recipe will store at room temperature in an airtight container for up to 3 days
- Refrigerate for longer storage up to 4 weeks. Freeze for 6 months
- For a vegan version use all shortening and 3 TBS of almond milk instead of heavy cream
- You can use a hand beater for this recipe

- Be sure to have your butter and shortening at room temperature before mixing (Heavy Cream can remain cold)
- Gretchen specifies Domino Confectioners Sugar (aff link = [click here](#)) you can use any brand but in her experience, Domino 10X is the best and will not give a grittiness to the buttercream like some other confectioner sugars do. If you cannot get Domino brand, just sift it a couple times before adding it to the recipe
- Make sure your confectioner sugar is fresh.
- Avoid Crisco and other solid vegetable shortenings, they can tend to leave a greasy mouth feel. Here are a few brands that will work:
 - Great Value Shortening ([click here](#))
 - Sweetex HiRatio shortening (aff link = [click here](#))
 - ck Products HiRatio shortening (aff link = [click here](#))

RECIPE SOURCE = <https://www.gretchensbakery.com/buttercream-recipe/>