

Cherry Italian Buttercream Recipe

Ingredients

- Black or red cherries (fresh or frozen)
- 2 C sugar
- $\frac{2}{3}$ C water
- 6 egg whites, room temp
- 1 pinch salt
- $\frac{1}{4}$ tsp cream of tartar
- 1 $\frac{1}{4}$ lbs butter, softened
- 1 tsp vanilla extract

Instructions

1. Purée cherries and strain with a fine sieve. Set aside.
2. Combine sugar and water in a saucepan. Bring to a boil and let boil for 3-5 minutes, or until sugar is dissolved. Insert a candy thermometer and allow to boil until temperature reaches 238°F.
3. While sugar and water are boiling, fit a stand mixer with a whisk attachment. Place egg whites in a clean, grease-free bowl that has been dried completely. Beat on low speed just until egg whites begin to foam. Add salt and cream of tartar, increase mixer speed to med-high and beat just until stiff peaks. Be careful not to over whip the egg whites.
4. When your sugar syrup reaches 240°F, turn your mixer up to high and slowly pour the sugar syrup into the egg whites. It is important to slowly drizzle the syrup in so that the egg whites do not become scrambled eggs. Beat on high until the fluff cools. You may want to pop the bowl in the freezer for a minute or two to help bring down the temperature, but exercise caution.
5. In a separate bowl, cream the butter until light and fluffy. Once your fluff has reached room temperature, swap out the whisk attachment for a

paddle, add the butter in small amounts, and beat until fully incorporated. If your fluff is too warm, your butter will melt and you will have a soupy mess.

6. Once buttercream is silky, beat in vanilla extract. Then beat in cherry purée in small amounts until desired flavor is reached, being careful not to add too much liquid or buttercream will be too soupy.