



## Royal Buttercream

Chef Mallory Kienast, Made by Mallory Bakery

### Ingredients

- 1 lb confectioner's sugar
- 2½ tablespoons meringue powder
- ¼ cup water
- ⅛ cup heavy cream
- 2 lb butter, room temperature
- 1 tablespoon vanilla extract or other flavoring of choice

### Instructions

1. Combine confectioner's sugar, meringue powder, water and heavy cream in mixing bowl. Mix on low/medium speed for 3-4 minutes.
2. Add butter and vanilla (or other extracts and/or colorings if desired) and mix on medium speed for 6 minutes until well combined and soft buttercream is formed.

### Tips

This is the best buttercream for everything — from cakes and cupcakes to buttercream frosted sugar cookies. It's a fantastic non-crusting buttercream great for piping. I also use this as a base for my sweet roll glaze. It can be easily flavored by substituting extracts.

