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BLACKBERRY BUTTERCREAM

INGREDIENTS

- 1 pound (455 g) Swiss Meringue Buttercream (see below)
- ¼ cup (14 g) blackberry fruit powder

PREPARATION

1. Melt ⅓ cup (80 ml) buttercream in a microwave for 10 seconds.
2. Add the fruit powder and stir until dissolved.
3. Fold the blackberry mixture into the remaining buttercream.

SWISS MERINGUE BUTTERCREAM

Yield: Enough to fill and ice a 10-inch (25-cm) cake

Ingredients

- 8 large egg whites (about 1 cup/240 ml)
- 1 cup (200 g) granulated sugar
- Pinch of salt
- 3 cups (680 g) unsalted butter, at room temperature
- 1 cup (120 g) confectioners' sugar, sifted
- 2 tablespoons vanilla extract

Note: In warmer climates/seasons, you will want to change the amount of butter to 2 cups (455 g) and also add 1½ cups (340 g) vegetable shortening to the buttercream. This will give more stability when the weather is hot.

PREPARATION

1. In the top of a double boiler, warm the egg whites, granulated sugar, and salt, whisking constantly on medium-low heat, until the sugar is dissolved. Heat the mixture slowly! You don't want to make scrambled eggs!
2. Place the mixture in the bowl of a stand mixer fitted with the whisk attachment, and whip on high speed until a peak forms and the mixture is cool, about 5 minutes.
3. Reduce the speed to medium and add the softened butter a little at a time. Remember, depending on your area, you may need more or less butter. Add the confectioners' sugar and vanilla and mix.