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## WHITE CHOCOLATE BUTTERCREAM

**Yield:** Enough to fill and ice a 10" (25-cm) round cake

### Ingredients

- 3 pounds (1.4 kg) white chocolate, chips or chopped into small chunks (real couverture, not coating or candy melts)
- 2 cups (480 ml) heavy cream
- 4 cups (900 g) unsalted butter
- 1 cup (120 g) confectioners' sugar
- 2 teaspoons Madagascar bourbon vanilla bean paste
- Pinch of salt

### Preparation

**\*Note:** You want to begin this recipe a day ahead by making the ganache and letting it set up completely.

1. To make the ganache, place the chocolate in a heatproof glass bowl and set aside.
2. Heat the cream in a saucepan over medium-high heat until it starts to boil. Keep your eye on this—it will rise out of the pan and spill over!
3. Immediately pour the hot cream over the chocolate.
4. Cover and let sit for 1 minute. Cover the bowl with plastic or place a plate on top of the bowl.
5. Uncover the mixture and whisk until smooth. If you still see small lumps, you can microwave the mixture 30 seconds at a time until smooth.
6. Place plastic wrap directly on the surface of the ganache and allow to sit overnight at room temperature.
7. Place the cooled ganache in the bowl of a stand mixer fitted with a whip attachment.
8. With the mixer on medium speed, add the butter about 1/2 cup (115 g) at a time.
9. Turn the mixer off and add the confectioners' sugar, vanilla bean paste, and salt.
10. Mix on low speed until the buttercream is smooth.