



Crispy Magic Buttercream

Adapted from [Flour](#) as seen on [If You Give A Girl A Cookie](#)

BAH Note: I halved the frosting recipe below because the idea of having a ton of it leftover conflicted with my enjoyment of wearing my skinnier jeans. In hindsight, it would have been better to have a little more frosting because the half batch was barely just enough, which may mean that I was sucking frosting out of my piping tips before I dropped them into the dish water. Try this frosting and then tell me that you wouldn't have done that too.

- 2/3 cup granulated sugar
- 2 egg whites
- 3 sticks unsalted butter, softened, cut into chunks
- 1 2/3 cup confectioners' sugar
- 2 tablespoons milk
- 1 tablespoon vanilla extract

In a small heatproof bowl, whisk together the granulated sugar and egg whites. Place the bowl over simmering water in a saucepan and heat, whisking occasionally, for 5 to 10 minutes, or until the mixture registers 160 degrees. It will thin out and turn white as the sugar melts.

Transfer the cooked liquid to the bowl of a standing mixer fitted with a whisk attachment. Beat on medium-high speed for 6-8 minutes, reduce the speed to medium, add the butter a few pieces at a time, and continue to beat for another 5 minutes. Reduce the speed to low and add the confectioner's sugar, milk, and vanilla. Increase the speed to medium and beat until the frosting is completely smooth and holds its shape.

Pipe the frosting onto the cupcakes using a round or star tip. Or simply apply the frosting with a spatula. Store cupcakes in an airtight container at room temperature.

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