



Mint Marshmallow Buttercream Frosting

Adapted from [Abby Dodge](#)

BAH Note: If you want a richer frosting, add up to an additional 1/2 stick butter. Taste the frosting and if you want a mintier flavor, add another 1/2 teaspoon extract.

- 1 stick of butter, room temperature
- 7 ounces marshmallow fluff
- 3/4 powdered sugar
- 1 teaspoons mint extract
- 1/4 teaspoon salt
- green food coloring (optional)

Combine butter and marshmallow in the work bowl of a stand mixer fitted with the paddle attachment. Beat on medium until completely smooth. Reduce speed to low and add confectioners sugar, mint extract, and salt. Continue to beat until smooth and fluffy. If using food color, add it a few drops at a time and mix until the color is distributed. Add more food color to get your desired shade of green.

Frost your cupcakes, garnish with mini chocolate chips, and enjoy.

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