

Vanilla Bean Buttercream

INGREDIENTS

½ cup [125 ml] unsalted butter, or dairy-free shortening (I use Earth Balance's Vegan Buttery Sticks), room temperature
2 cups [500 ml] powdered sugar, sifted
½ vanilla bean, halved lengthwise, seeds scraped with the back of a knife (substitute 1 tsp [5 ml] pure vanilla extract)
¼ tsp [1.25 ml] kosher salt (omit if using dairy-free shortening)
1-2 tbsp [15-30 ml] whole milk (3.25 % fat content), or other dairy-free milk of your choice

Food coloring (*optional*)

METHOD

In the bowl of a stand mixer fitted with the paddle attachment (or a large mixing bowl, if you're using a handheld mixer), cream the butter or dairy-free shortening until light and fluffy. Add the sifted powdered sugar, and mix at low speed to moisten the sugar, then increase speed to incorporate fully. Add the vanilla seeds and kosher salt, and beat at high speed until the frosting is light and fluffy. Add food coloring, if desired. If you find the frosting a bit stiff, add some milk, one tablespoon [15 ml] at a time, until you reach the desired consistency.

Dark Chocolate Buttercream

INGREDIENTS

½ cup [125 ml] unsalted butter, or dairy-free shortening (I use Earth Balance's Vegan Buttery Sticks), room temperature
¼ cup [60 ml] dark cocoa powder, sifted
2 oz [57 g] dark chocolate, melted and cooled to room temperature
1½ cups [375 ml] powdered sugar, sifted
½ tsp [2.5 ml] kosher salt (reduce to ¼ tsp [1.25 ml] if using dairy-free shortening)
1-2 tbsp [15-30 ml] whole milk (3.25 % fat content), or other dairy-free milk of your choice

METHOD

In the bowl of a stand mixer fitted with the paddle attachment (or a large mixing bowl, if you're using a handheld mixer), cream the butter or dairy-free shortening until light and fluffy. Add the sifted cocoa powder and melted dark chocolate, and mix at low speed to incorporate. Add the powdered sugar and kosher salt, and mix at low speed to moisten the sugar. Increase speed to high and beat until the frosting is light and fluffy. If you find the frosting a bit stiff, add some milk, one tablespoon [15 ml] at a time, until you reach the desired consistency.

Fresh Raspberry or Strawberry Buttercream

INGREDIENTS

½ cup [125 ml] fresh or thawed frozen raspberries, mashed with a fork, or fresh strawberries, cubed and mashed with a fork (measure the fruit after mashing)

1 tbsp [15 ml] granulated sugar

½ cup [125 ml] unsalted butter, or dairy-free shortening (I use Earth Balance's Vegan Buttery Sticks), room temperature

2 cups [500 ml] powdered sugar, sifted

½ tsp [2.5 ml] pure vanilla extract

¼ tsp [1.25 ml] kosher salt (omit if using dairy-free shortening)

METHOD

In a small bowl, mix the mashed raspberries or strawberries with the granulated sugar and let macerate to room temperature for 30 minutes.

After 30 minutes, strain the mixture through a sieve, pressing with the back of a spoon to get a maximum of juice. Reserve the juice, and discard coarse seeds and solids.

In the bowl of a stand mixer fitted with the paddle attachment (or a large mixing bowl, if you're using a handheld mixer), cream the butter or dairy-free shortening until fluffy. Add the sifted powdered sugar, and mix at low speed to moisten the sugar, then increase speed to incorporate fully. Add the reserved berry juice, vanilla extract, and kosher salt, and beat at high speed until the frosting is light and fluffy.

Lemon Buttercream

INGREDIENTS

½ cup [125 ml] unsalted butter, or dairy-free shortening (I use Earth Balance's Vegan Buttery Sticks), room temperature

2 cups [500 ml] powdered sugar, sifted

1 lemon, zest very finely grated (about 2 tsp [10 ml]), and strained juice (about 3 tbsp [45 ml])

¼ tsp [1.25 ml] kosher salt (omit if using dairy-free shortening)

METHOD

In the bowl of a stand mixer fitted with the paddle attachment (or a large mixing bowl, if you're using a handheld mixer), cream the butter or dairy-free shortening until light and fluffy. Add the sifted powdered sugar, and mix at low speed to moisten the sugar, then increase speed to incorporate fully. Add the lemon zest and juice, and kosher salt, and beat at high speed until the frosting is light and fluffy.