

# WHITE CHOCOLATE & VANILLA BEAN BUTTERCREAM

A Recipe by **FoodNouveau**

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## INGREDIENTS

*Makes about 2 cups [500 ml]*

1 stick of unsalted butter, softened to room temperature [1/2 cup, 4 oz, or 113 grams]

*Dairy-free option:* Substitute dairy-free buttery shortening instead of butter. I use Earth Balance's Vegan Buttery Sticks.

6 oz [170 grams] best quality white chocolate, melted and cooled slightly. I use Vahlrona's 35% Ivoire white chocolate.

*Dairy-free option:* Look for vegan white chocolate, such as the King David brand.

1 cup [250 ml] powdered sugar

½ a vanilla pod, halved, seeds scraped

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## METHOD

Place the softened butter in the bowl of a stand mixer fitted with the paddle attachment and beat it until creamy. Pour in the melted chocolate and vanilla seeds and beat to incorporate. Sift in the powdered sugar, and beat at low speed to incorporate the sugar, then increase the speed and beat until the buttercream is light and fluffy.

Transfer to an airtight container and reserve until ready to assemble the macarons. (The buttercream can be made ahead; refrigerate, but make sure to return to room temperature at least an hour before using.)