



Strawberry Buttercream Frosting

This buttercream is a very light pink in color, if you want it to be brighter, add a few drops of red food coloring. Using homemade preserves are the best.

1 cup	unsalted butter, room temperature
4 cups	powdered sugar
3 tbsp	heavy cream
1 tsp	pure vanilla extract
Dash	salt
1/4 cup	strawberry preserves

1. In a mixing bowl fitted with paddle attachment, add butter and 1 cup of the powdered sugar, blend on low speed until well mixed, about 2 minutes. Then add 2 tbsp of cream and vanilla. Increase speed to medium and blend well. Add the remainder 3 cups of powdered sugar on low speed and then increase to high to create a fluffy buttercream. Scrape the sides of the bowl and whip for another few minutes.
2. Add preserves and whip until fluffy.