

Luscious Real Strawberry Frosting: Made with Fresh Berries

To create this beautiful Real Strawberry Frosting, you'll need:



TIME
10-20 min

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INGREDIENTS

1 cup (2 sticks) unsalted butter, softened to room temperature
4-5 cups powdered sugar, sifted (start with 4, add more if needed)
1 teaspoon vanilla extract
1/4 cup (about 4-6 medium) fresh strawberries, puréed and reduced (see instructions below)
Pinch of salt
1 cup fresh strawberries, hulled and chopped

DIRECTIONS

1. Make the : Strawberry Reduction: Wash and hull 1 cup of fresh strawberries, then chop them roughly.
2. Place the chopped strawberries in a blender or food processor and purée until completely smooth.
3. Transfer the strawberry purée to a small saucepan. Bring to a gentle boil over medium heat, then reduce the heat to low and simmer, stirring occasionally, until the purée has thickened and reduced to about 1/4 cup. This can take 10-20 minutes, depending on the water content of your berries. It should be jam-like in consistency.
4. Remove from heat and let the strawberry reduction cool completely to room temperature before using. You can speed this up by placing it in the refrigerator.
5. Beat the : Butter: In a large mixing bowl (or the bowl of a stand mixer fitted with the paddle attachment), beat the softened unsalted butter on medium-high speed for 3-5 minutes, until it's very light, fluffy, and pale in color. Scrape down the sides of the bowl as needed.
6. Add : Powdered Sugar: With the mixer on low speed, gradually add the sifted powdered sugar, about 1 cup at a time, mixing until each addition is fully incorporated.
7. Add : Flavorings: Once all the powdered sugar is incorporated, add the cooled strawberry reduction, vanilla extract, and pinch of salt. Beat on medium speed until well combined and smooth, about 1-2 minutes.
8. Whip to : Perfection: Increase the mixer speed to medium-high and beat for another 2-3 minutes. This

will incorporate air, making the frosting light, fluffy, and perfect for spreading or piping. If the frosting seems too stiff, add a tiny bit more milk or cream (1 teaspoon at a time) until the desired consistency is reached. If it's too thin, add a tablespoon or two more of sifted powdered sugar.

9. Use : Immediately: Use the frosting immediately to decorate your favorite cakes or cupcakes.

SWAPS & NOTES

Butter: Using unsalted butter allows you to control the salt content.

Ensure it's truly softened to room temperature for the best consistency in your buttercream.

If it's too cold, it won't cream properly; if it's too warm, it might be greasy.

Powdered Sugar: Sifting powdered sugar is crucial to avoid lumps in your frosting.

TIPS FOR SUCCESS

Cool the Reduction Completely: This is the most critical step!

Adding warm strawberry reduction to your butter and sugar will melt the butter and ruin the consistency of your frosting.

Don't Rush the Butter: Be patient when creaming the butter.

Getting it light and fluffy is essential for airy buttercream.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/luscious-real-strawberry-frosting-made-with-fresh-berries/>