

Real Strawberry Frosting

Savannah · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

18

Description

This strawberry frosting has an intense strawberry taste without using extract or gelatin I wanted real strawberry frosting for my real strawberry cupcakes and could not find an acceptable recipe I came up with this recipe using a strawberry purée reduction that is truly the strawberryest If you love strawberries youll love this

Ingredients

- - 1 cup fresh strawberries - 1 cup butter - 3 ½ cups confectioners' sugar
- sifted
- divided - 1 teaspoon vanilla extract

Instructions

1. Place strawberries in a blender; purée until smooth. Transfer strawberry purée to a saucepan over medium heat; bring to a boil
2. stirring often
3. until reduced by at least half
4. about 20 minutes. Remove from heat and cool completely. Beat butter with an electric mixer in a bowl until light and fluffy. Beat in 1 cup confectioners' sugar until combined. Beat 2 tablespoons cooled strawberry purée and vanilla extract into butter mixture until just blended. Beat in 1 cup confectioners' sugar until combined
5. followed by 2 tablespoons strawberry purée. Repeat this step once more. Beat remaining 1/2 cup confectioners' sugar into mixture until just blended.