

Matcha Buttercream Frosting

This is the perfect buttercream frosting to ice your favorite cake or cupcake or to lick off a spoon. The addition of matcha tea gives it a fun green tint; it also adds an earthy flavor and tempers the sweetness of the frosting. When paired with the Key Lime white balsamic, it adds a fruity undertone and freshness that only lime and matcha can offer.

1 cup butter, room temperature
3 ½ cups icing sugar
2 tsp matcha tea powder
3 Tbsp Key Lime White Balsamic
½ tsp vanilla
¼ tsp fine sea salt

Beat butter with a paddle attachment in a mixing bowl for 1 to 2 minutes until fluffy.

Add half the icing sugar and the matcha powder to the bowl. Beat slowly to incorporate and prevent an icing sugar cloud, then increase the speed to whip and thoroughly combine. Stop the beaters, add the remaining icing sugar, balsamic, vanilla, and sea salt. Slowly incorporate again and then increase the speed to whip into a fluffy yet stiff buttercream.

Transfer to a piping bag or use a spatula to top your cake or cupcakes.

Store for 1 week in the fridge. When ready to use, bring to room temperature and re-whip with beaters.