

Betty's Mint Julep Buttercream Frosting



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In this video, Betty demonstrates how to make Mint Julep Buttercream Frosting. customized this frosting to accompany the Mint Julep Cupcakes in my last video, but this frosting would be great with other cakes and cupcakes, particularly chocolate.

Ingredients:

1/3 cup butter, softened

3 cups confectioner's sugar (This is the same as powdered sugar or icing sugar.)

½ teaspoon peppermint extract

1 ounce Bourbon whisky

1 tablespoon milk

1 tablespoon finely snipped fresh spearmint leaves

With an electric mixer, blend 1/3 cup softened butter, 3 cups confectioner's sugar, ½ teaspoon peppermint extract, 1 ounce Bourbon whisky, and 1 tablespoon milk. Beat until frosting is of spreading consistency, adding more milk for thinner frosting or adding more confectioner's sugar for thicker frosting. Gently stir in 1 tablespoon finely snipped fresh spearmint leaves. Ice or pipe frosting onto cookies, cupcakes, or cake. I piped this onto Mint Julep Cupcakes. Delicious! I hope you enjoy the cupcakes and frosting! --Betty