

## *Neoclassic Buttercream*

Makes: 4 cups

| INGREDIENTS   | MEASUREMENTS              | WEIGHT               |                       |
|---|---------------------------|----------------------|-----------------------|
|   |                           | ounces               | grams                 |
| <i>room temperature</i>                               | <i>volume</i>             |                      |                       |
| 6 large egg yolks                                     | 3.5 fluid ounces          | 4 ounces             | 112 grams             |
| sugar   | 3/4 cup                   | 5.25 ounces          | 150 grams             |
| corn syrup  | 1/2 liquid cup            | 5.75 ounces          | 164 grams             |
| unsalted butter                                       | 2 cups (4 sticks)         | 1 pound              | 454 grams             |
| <i>optional: liqueur or eau-de-vie of your choice</i> | <i>2 to 4 tablespoons</i> | <i>1 to 2 ounces</i> | <i>28 to 56 grams</i> |

Have ready a greased 1-cup heatproof glass measure near the range.

In a medium bowl, beat the yolks with an electric mixer until light in color. Meanwhile, combine the sugar and corn syrup in a small saucepan (preferably with a nonstick lining) and heat, stirring constantly, until the sugar dissolves and the syrup comes to a rolling boil. (The entire surface will be covered with large bubbles.) *Immediately transfer the syrup to the glass measure to stop the cooking.*

If using an electric hand-held mixer, beat the syrup into the yolks in a steady stream. Don't allow syrup to fall on the beaters or they will spin it onto the sides of the bowl. If using a stand mixer, pour a small amount of syrup over the yolks with the mixer turned off. Immediately beat at high speed for 5 seconds. Stop the mixer and add a larger amount of syrup. Beat at high speed for 5 seconds. Continue with the remaining syrup. For the last addition, use a rubber scraper to remove the syrup clinging to the glass measure. Continue beating until completely cool.

Gradually beat in the butter and, if desired, any optional flavoring. The buttercream will not thicken until almost all of the butter has been added. Place in an airtight bowl. Bring to room temperature before using. Rebeat to restore texture but not until it has reached room temperature to avoid curdling.

### ***Pointers for Success***

- The syrup must come to a rolling boil or the buttercream will be too thin.
- Don't allow the syrup to fall directly onto the beaters as it will spin the syrup around the sides of the bowl.
- The egg/syrup mixture must be completely cool before adding the butter.
- Using a hand-held beater makes this easier.