



# THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

## **Strawberry Buttercream** (tweaked from Martha Stewart via Annie's Eats)

The original recipe calls for fresh strawberries, but I prefer to use frozen strawberries when their texture isn't important, because they're available year-round and always picked at the peak of their ripeness.

1 cup strawberry puree (from 8 ounces frozen defrosted strawberries)  
4 large egg whites  
1¼ cups (8.75 ounces) sugar  
Pinch salt  
24 tablespoons (3 sticks) unsalted butter, at room temperature

1. Combine the egg whites and sugar in a heatproof mixer bowl set over a pot of simmering water. Whisk until the sugar dissolves and the mixture registers 160 degrees on a candy thermometer.
2. Remove the bowl from heat and attach it to a mixer fitted with the whisk attachment. Beat on medium-high speed until stiff peaks form and the mixture has cooled to room temperature, about 8 minutes. (The bowl should be cool to the touch.)
3. Reduce the speed to medium and add the butter, 2 tablespoons at a time, whisking well after each addition. With the mixer on low, whisk in the strawberry puree, mixing just until incorporated. Use immediately, or cover and refrigerate for up to 3 days. (Bring to room temperature, and beat on low speed until smooth before using.)