

Buttercream Frosting

3 eggs

3 egg yolks

2.5 cups sugar

0.5 cup water

6 sticks butter cut into smaller pieces (teaspoons or smaller)

Note: This makes A LOT of frosting! Great for excessive decorating or playful uses, but not always necessary for just covering a cake.

Place the eggs and egg yolks in the mixer with the whisk at high speed. While that is occurring, put the sugar and water in a pan on the oven—very important to keep an eye on this and have the kitchen thermometer in the pan as well. Keep in mind that the pan will bubble and it's usually because it's getting rid of any contamination in the sugar so you can take that off with a spoon if you'd like. When the temperature reaches 240 degrees F, remove the pan, carry it over to the mixer, set the mixer speed to medium, and slowly pour the hot sugar into the mixer. Then it mixes by itself on medium until its fully cooled (about 15 minutes). While that's occurring you can cut up the butter if you haven't already done so. Add the butter in slowly to the cooled sugar and egg mixture while it's still mixing at a medium speed. Usually three pieces at a time is fine. They will mix in quickly at the beginning and just take slightly longer at the end (about 10 minutes).

You can add any colors to this frosting. Separate it into different bowls to add different colors. Just keep in mind that it hardens up a lot if you put it in the refrigerator and softens up a lot if you leave it out too long. It works wonderful for using piping bags and even plastic bags if you cut the tips off. Decorating cakes and cupcakes is an excuse to have A LOT of fun!