



Marshmallow Buttercream Frosting

Adapted from [Abby Dodge](#)

BAH Note: This may become my favorite, go to frosting. It is ridiculously easy to make, the texture is exquisite, and even I managed to pipe it decently. Although I'd like to see what happens if I reduce the amount of butter down to a stick or maybe a stick and a half. Two sticks of butter gives you a very rich frosting. Not that it's a bad thing. I bet that if you had a mind to fill your cupcakes as well, this frosting would oblige.

- 2 sticks of butter, at room temperature
- 7 ounces marshmallow fluff
- 3/4 cup confectioners sugar
- 1 1/2 teaspoons vanilla extract
- 1/4 teaspoon salt

Combine the butter and marshmallow in the work bowl of a stand mixer fitted with the paddle attachment. Beat on medium until completely smooth. Reduce speed to low and add confectioners sugar, vanilla, and salt. Continue to beat until smooth and fluffy.

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