

# Luxurious Buttercream Frosting

*insolence + wine*

## ***Ingredients:***

1 3/4 cups sugar

1/2 cups water

6 egg yolks

4 sticks unsalted butter, softened

## ***Tools:***

Candy Thermometer

Stand Mixer

## ***Directions:***

Combine the sugar and water in a medium saucepan and bring to a boil. Boil until a candy thermometer registers 240°F.

With an electric mixer, whip the egg yolks until light and fluffy. Carefully pour the syrup into the yolks while the mixer is running at medium-speed. Continue whipping until cooled.

Add the softened butter in small batches, stopping after each addition.