



FRESH BASIL BUTTERCREAM FROSTING

PROCEDURE

INGREDIENTS

- 1 cup unsalted butter, softened
- 1 ½ cup + ½ cup powdered sugar (divided)
- 1 cup Urban Greens basil, packed
- 1 tbsp heavy cream
- ½ tsp salt
- Optional: small basil leaves for garnish

PREP TIME

- Prep | 20 m
- Ready in | 20 m
- Duration | 5 days in refrigerator

- 01** Rinse basil leaves and gently pat dry with a towel. Pulse basil leaves in a food processor until they are as small as you can get them. Don't worry if there are still some big pieces since you'll process them further in a bit.
- 02** Add 1 ½ cup powdered sugar to the food processor and pulse to fully combine with the basil. Set aside basil sugar.
- 03** In a medium-sized mixing bowl, beat butter until light and fluffy, about 3 minutes on high speed.
- 04** Mix in basil powdered sugar a little bit at a time.
- 05** Add 1/2 tsp salt, and mix in additional ½ cup powdered sugar a little bit at a time.
- 06** Slowly add heavy cream a little bit at a time. Continue to mix for 2-3 minutes, until right consistency.
- 07** Pipe or spread onto cooled cupcakes. Garnish with small basil leaves if desired.