

Chocolate Buttercream Frosting

Makes enough frosting for the inside and outside of one bûche de Noël

Egg whites from 4 large eggs (about ½ cup)

1/2 pound (about 1 ¾ cups) plus 7 ounces (1 ½ cups) confectioners' sugar

14 ounces unsalted butter (about 3.5 sticks, 1 ¾ cups), cut into 1/2-inch cubes

2 teaspoons lemon juice

1 teaspoon vanilla extract

6 ounces (about ½ cup) solid chocolate callets

1. In a double boiler, heat the ½ pound sugar and egg whites to 140°F, about 3-4 minutes, until you have a kind of sugar slurry. Remove immediately from heat (to avoid cooking the eggs any further) and transfer the egg-sugar mixture into a stand mixer with a whisk attachment. Whip the sugar mixture for 2 minutes to cool, then start adding the butter a little at a time to mix. Add the lemon and vanilla, then add the remaining 7 ounces sugar and whip until smooth.
2. Place 4 ounces of chocolate in a double boiler and stir to melt; remove from heat and add the remaining 2 ounces to the melted chocolate, stirring until the additional chocolate is melted.
3. Fold the melted chocolate into the sugar mixture until combined, leaving some streaks in the mixture for the look of the log. Store in a sealable plastic container until needed.
4. See step #7 in the Chiffon Cake Bûche de Noël recipe for notes on how to frost the cake.

Recipe courtesy of Restaurant Associates Chef William Bednar

For more recipes and information about Food Fridays visit: <http://bit.ly/foodfridays>



Smithsonian
National Museum of American History
Kenneth E. Behring Center