

# Tangerine Balsamic Buttercream

## INGREDIENTS:

- 1 cup unsalted butter, room temperature
- 7 cups confectioner's sugar
- 1/4 to 1/2 cup heavy cream
- 3 tablespoons D'Olivo Tangerine Dark Balsamic Vinegar

## DIRECTIONS:

Combine the butter, 3 cups of confectioner's sugar, and 1/4 cup heavy cream in the bowl of a stand mixer fitted with the paddle attachment. Mix on low until just incorporated. Beat on medium-high until creamy, about 1 minute. Scrape down the sides of the bowl.

Add the remaining confectioner's sugar in, 1 cup at a time, and mix on low until the frosting is thick but spreadable, beating for 1 minute after each addition.

Add in the D'Olivo Tangerine Balsamic. Raise the speed to medium-high and beat for 3-4 minutes, or until very light and fluffy.

*D'Olivo*

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