

This isn't the type of recipe I'd normally save. However, my neighbor's son had a birthday celebration and he insists on getting a specific cake from a bakery - a chocolate cake with a peanut butter frosting. My neighbor gave me a few pieces and it was extraordinary. So anyway someday I may figure out how to replicate it.



Easy Peanut Butter Frosting Recipe

Ingredients

- 4 ounces unsalted butter (1 stick; 110g), soft but cool (about 65°F; 18°C)
- 4 1/2 ounces commercial creamy peanut butter (1/2 cup; 125g) (see note)
- 1 ounce honey, corn syrup, or maple syrup (2 tablespoons; 30g) (see note)
- 1/4 teaspoon (1g) Diamond Crystal kosher salt; for table salt, use half as much by volume or use the same weight
- 1 teaspoon (5g) vanilla extract, plus more if needed
- 6 ounces powdered sugar (1 1/2 cups; 170g), preferably organic (see note)

Directions

1. Combine butter, peanut butter, honey, salt, and vanilla in the bowl of a stand mixer fitted with a paddle attachment. Mix on medium speed until creamy and pale, about 3 minutes, then reduce speed to low and sprinkle in powdered sugar, a little at a time. After the last addition, increase speed to medium and continue beating until creamy and light, about 3 minutes. Scrape bowl and beater with a flexible spatula, then continue beating a minute more. If you like, adjust to taste with more vanilla or salt. Use immediately. Frosted desserts will keep up to 1 week at room temperature.

Special Equipment

Stand mixer with paddle attachment

Notes

This frosting tastes great when made with natural or fresh-ground peanut butter, but it may have a somewhat curdled appearance compared to frosting made from commercially homogenized peanut butter.

While honey's a natural match for peanut butter, don't hesitate to try maple syrup or molasses instead; any sticky syrup will do—even homemade caramel, if you happen to have a batch on hand.

Organic powdered sugars are typically made with tapioca starch instead of cornstarch, which gives them a smoother texture. Any powdered sugar made with tapioca starch will work in this recipe. Regular powdered sugar will work, too, but will produce a slightly grittier frosting.