

## BUTTERCREAM FROSTING

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If you are a fan of extra buttery frosting, this is the recipe for you.



5 sticks butter, room temperature

½ c corn syrup

½ c granulated sugar

4 eggs, room temperature



In a stand mixer, beat eggs. Combine corn syrup and sugar in a saucepan. Bring to a boil. With the mixer going, stream in the sugar mixture slowly so as to not scramble the eggs. Once combined, begin adding the butter in small amounts, waiting until not butter is visible before adding the next portion. Use immediately or refrigerate.