



RECIPE

rhino

♥ recipes worth sharing

Raspberry Buttercream Frosting

This homemade raspberry buttercream frosting is light, creamy, and bursting with fresh raspberry flavor and a beautiful natural pink color. Whether you're frosting cakes, cupcakes, cookies, or brownies, this fruity buttercream adds a fresh, colorful finish to your favorite desserts.



PREP TIME
10 min



TOTAL TIME
10 min



TEMPERATURE
—



YIELD
Frosts one 2-layer 9-inch cake, one 9x13-inch cake, or about 24 cupcakes.

INGREDIENTS

- 1 cup (2 sticks) salted butter, softened
- 3½–4 cups powdered sugar, measured then sifted
- 2 teaspoons pure vanilla extract
- 2–3 tablespoons seedless raspberry puree
- 1–2 tablespoons heavy cream, as needed
- Pinch of salt (optional)

RHINO TIP



For the smoothest finish on layer cakes, apply a thin crumb coat first, refrigerate the cake for 15–20 minutes, then spread on the final layer of frosting.

STEP-BY-STEP INSTRUCTIONS

1



Prepare the raspberry puree.

If using fresh or frozen raspberries, blend them until smooth, then strain the puree through a fine-mesh sieve to remove the seeds. Measure 2–3 tablespoons of the seedless puree for the frosting.

2



Whip the butter.

In the bowl of a stand mixer fitted with the paddle attachment, beat the softened butter on medium speed until smooth and creamy. Add the vanilla extract and mix until combined.

3



Add the raspberry puree.

Mix the seedless raspberry puree into the butter mixture until smooth and evenly incorporated.

4



Add the powdered sugar.

Gradually add the sifted powdered sugar, about 1 cup at a time, mixing well after each addition. Add the heavy cream, if needed, until the frosting reaches your desired consistency. Stir in a pinch of salt, if desired, to balance the sweetness.

5



Finish the frosting.

Beat for another 2–3 minutes until light and fluffy. Spread or pipe onto cakes, cupcakes, cookies, brownies, or other cooled desserts.

TIPS & VARIATIONS

1. Natural Color –

For the prettiest pink frosting, use ripe raspberries. A small amount of pink gel food coloring can deepen the color if desired.



2. Flavor Variations –

Try strawberries, blackberries, or blueberries in place of the raspberries for a different berry buttercream.



3. Seed-Free Finish –

Straining the raspberry puree creates a silky-smooth frosting that's perfect for spreading and piping.



4. Decorating Tools –

An offset spatula makes it easier to spread frosting smoothly on cakes, while a piping bag fitted with your favorite decorating tip creates beautiful swirls and borders.



5. Storage –

Refrigerate leftover frosting in an airtight container. Bring it to room temperature, then beat briefly before using.



Family favorites, one recipe at a time.

