

Purr-fect Relic Cozy Mystery Series Recipes

Blueberry Buttercream Frosting

This sweet, slightly tangy buttercream is the perfect topping to Rebecca Cuthbert's favorite Blueberry Supreme cupcakes made by Luna Sage at the Sweet Spot bakery.

Ingredients:

1 cup (2 sticks) unsalted butter, softened
3 1/2–4 cups powdered sugar
1/4 cup blueberry puree (see below)
1 teaspoon vanilla extract
Pinch of salt

Optional: A drop of purple or blue gel food coloring for vibrancy

To make blueberry puree:

In a saucepan, simmer 1/2 cup fresh or frozen blueberries with 1 tablespoon sugar and 1 teaspoon lemon juice until the berries burst and thicken (about 5 to 7 mins). Strain through a fine mesh sieve to remove skins. Cool completely before using.

Directions:

Beat butter until pale and fluffy (about 2 minutes). Gradually add powdered sugar, 1/2 cup at a time. Add in vanilla, salt, and 2–4 tablespoons of the cooled blueberry puree to taste and consistency. Beat until smooth and creamy. Add more sugar or a touch of cream to adjust thickness as needed. Pipe onto cupcakes and garnish with a single blueberry or sugared lemon zest twist.

