

## Ermine Frosting

Blog post: <https://korenainthekitchen.com/2020/10/02/a-birthday-cake-for-max>

From [Midwest Made](#) by Shauna Sever. Makes about 3 cups, enough to generously frost 1 [Milk Bar Birthday Cake](#).

In a medium saucepan, whisk together:

**1/4 cup unbleached all purpose flour**  
**1 cup whole milk**  
**1 cup granulated white sugar**  
**1/4 tsp fine sea salt**

Place the pan over medium heat and continue to whisk until it comes to a boil. Boil, stirring constantly, for a full minute to thicken completely, until it becomes a pudding-like consistency. Remove the pan from the heat and scrape the mixture into a shallow bowl. Press plastic wrap directly to the surface of the mixture and allow to cool completely to room temperature. You can speed this up by chilling in the fridge, but allow it to come back to room temperature before proceeding.

In the bowl of an electric mixer fitted with the whisk attachment, combine:

**1 cup unsalted butter, at room temperature**  
**1 tsp vanilla extract**  
**1/4 tsp almond extract**

Whip on high speed until very pale and fluffy. Add the **room temperature cooked flour mixture** and continue to beat, scraping down the bowl often, until very light, fluffy, and mousse-like. Use immediately.

To use this frosting in the Milk Bar Birthday Cake, follow the recipe for the [cake](#), [cake soak](#), and [crumb](#). [Assemble as directed](#) but use this frosting instead.