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## CRYSTALLIZED GINGER BUTTERCREAM

### Ingredients

- 1 pound (455 g) Swiss Meringue Buttercream (see below)
- 2 tablespoons crystallized ginger, finely chopped

### Preparation

1. Add the crystallized ginger to the buttercream. Flavor will intensify, so make this a day in advance.

## SWISS MERINGUE BUTTERCREAM

### Ingredients

- 8 large egg whites (about 1 cup/240 ml)
- 1 cup (200 g) granulated sugar
- Pinch of salt
- 3 cups (680 g) unsalted butter, at room temperature
- 1 cup (120 g) confectioners' sugar, sifted
- 2 tablespoons vanilla extract

*Note: In warmer climates/seasons, you will want to change the amount of butter to 2 cups (455 g) and also add 1½ cups (340 g) vegetable shortening to the buttercream. This will give more stability when the weather is hot.*

### Preparation

1. In the top of a double boiler over low heat, warm the egg whites, granulated sugar, and salt, whisking constantly, until the sugar is dissolved. Heat the mixture slowly! You don't want to make scrambled eggs!
2. Place the mixture in the bowl of a stand mixer fitted with the whisk attachment, and whip on high speed until a peak forms and the mixture is cool, about 5 minutes.
3. Reduce the speed to medium and add the softened butter a little at a time. Remember, depending on your area, you may need more or less butter. Add the confectioners' sugar and vanilla and mix.