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SWISS MERINGUE BUTTERCREAM

Yield: Enough to fill and ice a 10" cake

Ingredients

- 8 egg whites (about 1 cup)
- 1 cup granulated sugar
- *6 sticks unsalted butter (3 cups), at room temperature
- Pinch of salt
- 1 cup confectioner's sugar (sifted)
- 2 tablespoons vanilla extract

**Note: In warmer climates/seasons you will want to change the amount of butter to 4 sticks (2 cups) and also add 1½ cups of vegetable shortening to the buttercream. This will give more stability when the weather is hot.*

Preparation

1. Over a double boiler, heat the whites and granulated sugar and salt, whisking constantly, until all the sugar is dissolved. Heat this slowly!! You don't want scrambled eggs!
2. Place the mixture in a stand mixer and whip on high until a peak forms and the mixture is cool, about 5 minutes.
3. Turn the mixer to medium speed and add the softened butter a little at a time. Remember, depending on your area, you may need more or less butter. Add the powdered sugar and vanilla and mix.