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CHERRY BUTTERCREAM

Ingredients

- 1 pound (455 g) Swiss Meringue Buttercream (see below)
- ¼ cup (14 g) cherry fruit powder

Preparation

1. Melt ⅓ cup (80 ml) buttercream in a microwave for 10 seconds.
2. Add the fruit powder and stir until dissolved.
3. Fold the cherry mixture into the remaining buttercream.

SWISS MERINGUE BUTTERCREAM

Yield: Enough to fill and ice a 10-inch (25-cm) cake

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.