



# swiss meringue buttercream

Yields enough to crumb coat, frost and embellish a 2 layer, 8-inch round cake.

- 1 pound granulated sugar
- 8 ounces egg whites, room temperature
- 1 pound + 4 ounces butter, cut into cubes, soft
- 2 teaspoons vanilla extract

Mise en place - begin by getting organized. Read through the entire recipe before beginning. Measure out all of your ingredients - a kitchen scale and candy thermometer are recommended.

Place the sugar and egg whites in the bowl of your stand mixer, and whisk to combine. Set the bowl over a pot of barely simmering water and heat, whisking gently and constantly, until the mixture comes to 160°F. This will take several minutes. The water should not be boiling and should not touch the bottom of the bowl - just an inch of water will do - as you don't want the eggs to cook/scramble. (Note: you could also do this in a stainless steel bowl set over the bain marie and then transfer to your mixer's bowl once heated. If you don't have a thermometer, be sure to heat until the egg whites are hot and the sugar has completely dissolved. If you rub some of the mixture between your fingers, you should feel no grit.)

Wipe any condensation off the outside of the bowl and then place on your stand mixer fitted with the whip attachment. (If you used a stainless steel bowl, transfer to your mixer's bowl.) Begin mixing on low speed (30 seconds) and then increase speed to medium high. Continue beating until the meringue is thick and glossy, and doubled in size. The bowl should be cool/neutral to the touch, which takes 10 minutes or more. The meringue needs to be cooled so the butter won't melt when added.\*

Replace the whip attachment with your paddle attachment, set on medium-low speed, and gradually add the butter, one piece at a time. (Let the butter get incorporated before adding each piece.) The meringue will deflate and get thin at first, and may begin to look curdled. As you continue to slowly add the butter and beat, it will come together and thicken up. Once all of the butter has been added, increase speed to high and beat until the buttercream thickens and gets smooth/silky. Give the bowl a good scraping and mix again to be sure everything is incorporated. Beat in the vanilla.

Colour and flavourings can now be added if desired. Store covered in the refrigerator. Swiss meringue buttercream also freezes well. When using chilled buttercream, allow it to come to room temperature and then beat in your stand mixer for a few minutes (until smooth) before using. Frozen buttercream should be at room temperature before re-whipping.

Decorated cakes can be stored in the refrigerator, but should be served at room temperature.

\*If you added the butter while the meringue was too warm (or your butter was too soft), and the mixture doesn't thicken, you may be able to save your buttercream by placing the bowl in the refrigerator for about 15 minutes and then beating again on low speed. Additional butter can also be added - just add a few cubes, one at a time, until the buttercream thickens up.

