

Swiss Buttercream

Ingredients:

Sugar	1 #
Egg whites	8 oz
Butter, soft (not microwave)	1 # 4 oz
Vanilla extract	2 tsp

Directions:

1. Combine sugar and whites together in bowl. Place over double boiler.
2. Whisk until no grains of sugar remain.
3. Pour into clean mixing bowl and whip on high speed until it does not climb the bowl anymore.
4. Reduce speed and allow to cool completely.
5. Add butter gradually.
6. Add vanilla extract.

** Can be stored at room temp up to 1 week.

** Can be stored in freezer up to 6 months.

** If using buttercream within the week, **DO NOT** place in cooler.