





# Basic Swiss Meringue Buttercream

The classic and most beloved of buttercreams. These few ingredients transform into a silky, light, and sweet frosting that compliments all cakes perfectly. You need this recipe in your cake decorating arsenal.

 COURSE	Cake, Dessert, Frosting
 PREPARATION TIME	40 minutes
 COOK TIME	5 minutes
 SERVINGS	ounces

## INGREDIENTS

oz sugar  
gr **Meringue powder** optional, adds extra stability  
oz Egg whites  
oz Butter, Unsalted room temp  
oz **Shortening**  
tbsp **vanilla bean paste**

## INSTRUCTIONS

1. Measure all ingredients.
2. Whisk sugar and meringue powder together in the bowl of a stand mixer with the whisk attachment.
3. Add egg whites to the sugar mixture in the stand mixer bowl.
4. Heat gently over boiling water to 135 °F (all sugar should be dissolved) whisking the whole time.\*
5. Using the whip attachment, whisk on high speed for 20 minutes in stand mixer or until room temp and firm, glossy peaks.
6. Change to paddle attachment, set to medium speed and slowly add the shortening in chunks, then butter and any flavoring.
7. Beat till fully incorporated and light in color in stand mixer or until room temp and firm, glossy peaks.



### RECIPE NOTES

\*When whisking the egg whites and sugar over boiling water you do not need to foam them. Keeping them moving to evenly distribute the heat and keep your whites from coagulating and scrambling.

I use a **kitchen scale** when I do just about all of my baking. I highly suggest having one as they are the best way to ensure your ingredients are exact every time.

This may seem to “break” at some point, where the butter may look curdled. No worries, keep beating and it comes back together.

To make this passionfruit flavored like mine, you can get **Artisan Passionfruit Paste from Amoretti** <--- here.

Note that this is not a puree, it's a concentrated flavor paste. Puree's won't work the same.