

# Real Raspberry Swiss Meringue Buttercream

This is a Swiss Meringue Buttercream in all its glory with REAL raspberries! Because I use freeze-dried fruits instead of purees or extracts the SMBC remains very stable in consistency, has beautiful natural color, and tastes like REAL fruit. This is THE way to make fruit SMBCs!

 COURSE	Buttercream, Fillings, Fruit
 PREP TIME	10 minutes
 COOK TIME	5 minutes
 PASSIVE TIME	20 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**  
oz package **freeze-dried raspberries, powdered in a spice grinder**



## INSTRUCTIONS

1. Measure all ingredients.
2. Pulverize to a powder all freeze dried raspberries using a spice/coffee grinder. Be sure it's cleaned well if used for spices or coffee or it may impart those flavors into your fruit.
3. Whisk sugar, powdered raspberries, and meringue powder together in the bowl of a stand mixer with the whisk attachment.

## INSTRUCTIONS (CONT.)



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



### RECIPE NOTES

You need to use freeze dried fruit, not dehydrated. They aren't the same and dehydrated will not work. You can get freeze dried raspberries here: <http://amzn.to/2t6maDu>

When whisking the egg whites and sugar over boiling water you do not need to foam them. Keeping them moving to 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 do this with freeze dried peaches as in my Peach Melba cake, use [THESE PEACHES](#) and use 2 bags in the standard SMBC recipe above. Peaches have a gentler flavor ad double the amount allows for that fresh peach POP in your mouth!