



Creative Cupcake Decorating

Sonam's Swiss Meringue Buttercream

This fluffy, not-to-sweet frosting will quickly become your go-to for its rich and silky texture.

Ingredients

5 Eggs, whites-only
1 cup plus 2 tablespoons Sugar
Pinch of Salt
3 sticks of Butter, at room temperature
2 tablespoons Vanilla extract

Directions

Combine egg whites, sugar, and salt in a heatproof bowl of a standing mixer, set over a pot of simmering water. Whisk by hand until the mixture is warm and smooth, with all of the sugar dissolved.

Attach the bowl to a mixer fitted with a whisk attachment. Startling on low and gradually increasing to medium-high speed, whisk until stiff (but not dry) peaks form. Continue mixing until the mixture is glossy and cool, about 10 minutes.

Lower the speed to medium-low and add the butter a few tablespoons at a time. Once all butter has been added, and the mixture is mixed well, whisk in the vanilla extract.

Switch to the paddle attachment and continue beating on low for a couple of minutes until all air bubbles are eliminated. Scrape the sides of the bowl with a spatula and continue beating until smooth.

If you will be frosting your cupcakes the same day, keep your buttercream at room temperature until you are ready to frost.

Storage: Buttercream can be frozen for up to a month and defrosted on the countertop, then beaten in a stand mixer with a paddle attachment on low speed until fluffy.

Note: In the summertime, consider substituting half of the butter with vegetable shortening so that the frosting doesn't melt in the heat.

