

SWISS MERINGUE BUTTER CREAM

2 ¼ cups sugar

9 egg whites

4 cups unsalted butter-cut into ½" pieces

2 tsp. Real vanilla

Place sugar and egg white into a double boiler over simmering water and whisk until sugar has dissolved and egg whites are hot to the touch. (about 10 min.) Transfer the mixture to the Bosch mixer with the wire whips. Beat on high speed until the mixture has cooled and has formed stiff glossy peaks. (about 3 to 5 min.) Add the butter one piece at a time. Butter Cream may appear to be curdled, but it will soon become smooth. Add vanilla. Switch to the cookie paddle attachments and beat on speed one to knock out any air pockets. (about 3 min.) If using that day, cover with plastic wrap and set out. If not using for several hours, refrigerate for up to 3 days. When ready for use, let set out at room temperature and beat for 3 minutes.

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