



## *Swiss Meringue Buttercream*

*Yields ~4 cups*

### *Ingredients*

*1 cup plus 2 Tbsp. (225 g) granulated sugar*

*5 (135 g) large egg whites*

*½ cup (65 g) powdered sugar*

*1 cup plus 5 Tbsp. (300 g) unsalted butter, cut into pieces, room temperature*

*1 tsp. vanilla extract*

*½ tsp. kosher salt*

*1 vanilla bean, split lengthwise; 5½ oz. bittersweet chocolate, melted, cooled but still liquid; or 3 Tbsp. espresso, cooled*

### *Directions*

*Combine granulated sugar and egg whites in the bowl of a stand mixer and set over a medium saucepan filled with 1" of gently simmering water (do not let bowl touch water). Heat, whisking constantly, until sugar is dissolved and an instant-read thermometer registers 115°, about 5 minutes.*

*Fit bowl onto stand mixer fitted with whisk attachment and beat on medium-high speed until meringue is stiff, glossy, and dense, about 5 minutes. Turn off mixer, add powdered sugar, and mix on low speed until incorporated. Increase speed to medium-high and beat until the bowl is cool to the touch, about 2 minutes.*

*With the motor running, add butter a piece at a time, incorporating fully before adding the next piece, 8-10 minutes. If mixture starts to look chunky or liquidy, just keep beating; it will come back together. Scrape down the sides of the bowl and add vanilla extract and salt. Beat until buttercream looks glossy*



*and smooth. Scrape in vanilla seeds (discard pod) or add chocolate or espresso, depending on desired flavor. Beat until smooth.*

*Do Ahead: Buttercream can be made 3 days ahead. Cover and chill. Bring to room temperature, then beat until smooth before using.*