Sweet Cookie Journey

Swiss Meringue Frosting Recipe

Ingredients:

5 Egg Whites (room temperature)
1 1/2 Cups Granulated Sugar
4 Sticks of Butter (I used salted)
1 tsp Flavor Extract (I used Vanilla)

Prep your Ingredients

Mixing Bowl
Sugar &
Egg Whites

Prep Ingredients:
Cut butter, put to the side

Lets Begin:

On a stove place a pan with water to simmer
In a separate clean bowl add egg whites and sugar, whisk well all together.
Place bowl over the simmer water (make sure water doesnt touch the egg mixture)
Mixture is done,when it sticks to your fingers & you dont feel any grains from sugar.
Remove from heat, add to mixing bowl and whisk for about 3 - 5 min
Before adding the butter touch meringue you want to make sure is room temperature
Add the cut butter a little at a time, while it still mixing (this will take a few minutes)
let it whisk until it has a nice glossy look
add extracts mix and is done, ready to use.

Enjoy

You can use any flavor you like (make sure is oil free)

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