

SHORT-CAKES

SWISS MERINGUE BUTTERCREAM

Ingredients:

5 egg whites
1 cup + 2 TBSP of sugar
1 pound of butter (room temp)
1-2 TBSP vanilla extract

Tools You Will Need:

Stand Mixer w/ whisk & paddle attachments
Double Boiler
(you can use your Kitchen Aid mixing bowl over pot of hot water)
Whisk

Directions:

- Fill your pot with a little water (not much) and set the burner to medium-high. Combine egg whites/sugar in stand mixing bowl.
- Once your water is starting to lightly boil place your stand mixing bowl with your egg white/sugar mixture over the pot with the water and whisk the entire time. When the mixture is frothy and you can feel no sugar granules (or 140 degrees by candy thermometer) your syrup is ready.
- Place your bowl with the syrup in the freezer for about 10 minutes before the next step.
- Place chilled syrup on your stand mixer with your whisk attachment and whip on high for 10 minutes.
- Next, switch out your whisk for the paddle attachment, while on low speed add in chunks of your room temp. butter. I prefer to mix on low (about 10 minutes). The buttercream will break down and come back together. If you choose you can whip it on a medium-high speed but once the buttercream comes back together you will need to mix at the lowest setting for several minutes to remove the air from your buttercream.
- Add vanilla extract to taste during final mixing.
- Use immediately or store in the refrigerator or freezer.

Add'l Flavors:

Chocolate: add 1/2 -3/4 cup cooled melted chocolate (the best you can get--I use Guittard)

Strawberry: add strawberry purée to taste (I use about 1/2 cup)

Raspberry: add raspberry purée (strain the seeds) to taste. I use 1/2 cup.

Lemon Curd: add up to 1/2 - 3/4 cup to taste from my quick and easy fresh lemon curd recipe. (see blog)

Salted Caramel: add 1/2 cup of salted caramel sauce. (see blog)

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