

Baileys Swiss Meringue Buttercream

Yield: 4 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/baileys-swiss-meringue-buttercream-recipe>

Ingredients:

- 6 large egg whites at room temp.
- 225 grams granulated sugar 1 Cup + 2 Tablespoons
- 15 ounces unsalted butter 1 ½ Cups + 6 Tablespoons, cubed, room temperature
- 10 tablespoons baileys irish cream adjust to your preference

Nutrition:

1. Calories: 1140 calories
2. Carbohydrate: 71 grams
3. Cholesterol: 230 milligrams
4. Fat: 86 grams
5. Protein: 7 grams
6. SaturatedFat: 54 grams
7. Sodium: 100 milligrams
8. Sugar: 71 grams

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