

# Brown Sugar Swiss Meringue Buttercream

Yield: 5 min  
Total Time: 20 min

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

## Ingredients:

- 5 large egg whites
- 1 2/3 cups dark brown sugar packed
- 1/4 teaspoon salt
- 2 cups unsalted butter room temperature

## Nutrition:

1. Calories: 950 calories
2. Carbohydrate: 72 grams
3. Cholesterol: 195 milligrams
4. Fat: 74 grams
5. Protein: 5 grams
6. SaturatedFat: 46 grams
7. Sodium: 200 milligrams
8. Sugar: 71 grams

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