

# Swiss Buttercream

Yield: 4 min  
Total Time: 30 min

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

## Ingredients:

- 2 cups egg whites approx. 12 large
- 3 cups sugar
- 5 cups unsalted butter softened, 2 1/2 pounds, 10 sticks
- 1 tablespoon vanilla extract
- 1 cup sugar
- 4 large egg whites
- 26 tablespoons unsalted butter softened, 3 sticks plus 2 tablespoons
- 1 teaspoon vanilla extract
- 1/4 cup sugar
- 1 large egg white
- 6 tablespoons unsalted butter softened
- 1/4 teaspoon vanilla