

Chocolate Swiss Meringue Buttercream

Yield: 48 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-chocolate-icing-recipe>

Ingredients:

- 8 ounces egg whites fresh
- 16 ounces granulated sugar
- 24 ounces unsalted butter softened
- 4 ounces chocolate or cocoa powder melted and cooled to 90°
- 1/2 teaspoon salt
- 2 teaspoons vanilla extract

Nutrition:

1. Calories: 150 calories
2. Carbohydrate: 11 grams
3. Cholesterol: 30 milligrams
4. Fat: 12 grams
5. Protein: 1 grams
6. SaturatedFat: 7 grams
7. Sodium: 35 milligrams
8. Sugar: 11 grams

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