

# Italian Meringue Buttercream

Yield: 96 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/yolanda-gampp-italian-buttercream-recipe>

## Ingredients:

- 5 large egg whites at room temperature, see note 1
- 1 pinch salt
- 1 pound unsalted butter 453g room temperature, cut into 16 pieces
- 2 ounces granulated sugar 1/4 cup, 60 ml
- 1/4 cup water
- 1 tablespoon vanilla extract real
- flavorings Other, to taste

## Nutrition:

1. Calories: 35 calories
2. Carbohydrate: 1 grams
3. Cholesterol: 10 milligrams
4. Fat: 4 grams
5. SaturatedFat: 2.5 grams
6. Sodium: 15 milligrams
7. Sugar: 1 grams

---

Thank you for visiting our website. Hope you enjoy Italian Meringue Buttercream above. You can see more 15 yolanda gampp italian buttercream recipe You must try them! to get more great cooking ideas.