

# Nutella Swiss Meringue Buttercream Frosting

Yield: 4 min  
Total Time: 35 min

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

## Ingredients:

- 3/4 cup sugar
- 3 egg whites
- 1 cup butter at room temp
- 1 teaspoon vanilla
- 3/4 cup Nutella more or less, according to your taste buds :

## Nutrition:

1. Calories: 870 calories
2. Carbohydrate: 72 grams
3. Cholesterol: 120 milligrams
4. Fat: 63 grams
5. Fiber: 3 grams
6. Protein: 6 grams
7. SaturatedFat: 45 grams
8. Sodium: 390 milligrams
9. Sugar: 68 grams

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