

CHOCOLATE SWISS MERINGUE BUTTERCREAM ICING

Yield: 12 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/quick-recipe-for-swiss-meringue-buttercream-icing>

Ingredients:

- 4 egg whites 125g
- 1 1/8 cups sugar
- 3/4 cup unsalted butter Room Temperature
- 5 1/4 ounces chocolate Melted, Dark at least 50%

Nutrition:

1. Calories: 230 calories
2. Carbohydrate: 29 grams
3. Cholesterol: 30 milligrams
4. Fat: 13 grams
5. Protein: 2 grams
6. SaturatedFat: 8 grams
7. Sodium: 25 milligrams
8. Sugar: 27 grams

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