

Vegan Italian Meringue Buttercream

Yield: 4 min
Total Time: 125 min

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

Ingredients:

- 1 cup dairy-free milk
- 1 teaspoon apple cider vinegar
- 1 2/3 cups self raising flour
- 7/8 cup caster sugar
- 2 7/8 tablespoons white chocolate dairy-free
- 1/2 teaspoon baking powder
- 1/2 teaspoon bicarbonate of soda
- 4 tablespoons vegetable oil /melted coconut oil
- 3/4 cup raspberries fresh whole
- 9/16 cup caster sugar
- 1 teaspoon lemon juice
- 2 1/16 cups caster sugar
- 4 tablespoons water
- 1/2 pound aquafaba *see notes
- 1/4 teaspoon cream of tartar
- 9/16 pound vegan butter unsalted, room temperature, cut into 1" chunks
- 1 teaspoon vanilla extract

Nutrition:

1. Calories: 800 calories
2. Carbohydrate: 154 grams
3. Cholesterol: 5 milligrams
4. Fat: 18 grams
5. Fiber: 4 grams
6. Protein: 7 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 250 milligrams

9. Sugar: 110 grams

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