

Raspberry Swiss Meringue Buttercream

Yield: 4 min
Total Time: 55 min

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

Ingredients:

- 6 ounces fresh raspberries
- 1/4 cup water
- 1 1/4 cups sugar
- 4 egg whites
- 3 sticks butter cut into cubes and at room temp
- 2 tablespoons lemon juice

Nutrition:

1. Calories: 890 calories
2. Carbohydrate: 69 grams
3. Cholesterol: 180 milligrams
4. Fat: 69 grams
5. Fiber: 3 grams
6. Protein: 5 grams
7. SaturatedFat: 43 grams
8. Sodium: 550 milligrams
9. Sugar: 65 grams

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