

Italian Meringue Buttercream Frosting

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/the-best-italian-buttercream-frosting-recipe>

Ingredients:

- 1 1/4 cups sugar
- 2/3 cup water room temperature
- 5 large egg whites
- 1 pinch cream of tartar
- 2 cups unsalted butter room temperature, cut into tablespoons
- 1 teaspoon vanilla extract

Nutrition:

1. Calories: 1080 calories
2. Carbohydrate: 63 grams
3. Cholesterol: 245 milligrams
4. Fat: 92 grams
5. Protein: 6 grams
6. SaturatedFat: 58 grams
7. Sodium: 85 milligrams
8. Sugar: 63 grams

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