

Vanilla Cupcakes with Strawberry Meringue Frosting

Yield: 4 min
Total Time: 60 min

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

Ingredients:

- 1 3/4 cups flour all-purpose
- 1 1/2 teaspoons baking powder
- 3/4 teaspoon table salt
- 1 cup granulated sugar
- 1 1/2 sticks unsalted butter softened but slightly cool, cut into 12 pieces
- 3 large eggs
- 3/4 cup milk
- 2 teaspoons vanilla extract
- 4 large egg whites
- 1 1/4 cups sugar
- 1 1/2 cups unsalted butter room temperature, cut into tablespoons
- 1 teaspoon pure vanilla extract
- 1 1/2 cups strawberries macerated, pureed in a food processor

Nutrition:

1. Calories: 1680 calories
2. Carbohydrate: 164 grams
3. Cholesterol: 435 milligrams
4. Fat: 109 grams
5. Fiber: 3 grams
6. Protein: 18 grams
7. SaturatedFat: 67 grams
8. Sodium: 800 milligrams
9. Sugar: 120 grams

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