

Strawberry Swiss Meringue Buttercream

Yield: 4 min
Total Time: 30 min

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

Ingredients:

- 1 1/2 cups strawberries diced
- 1 1/4 cups sugar
- 4 egg whites
- 3 sticks butter 1-1/2 C, softened

Nutrition:

1. Calories: 890 calories
2. Carbohydrate: 68 grams
3. Cholesterol: 180 milligrams
4. Fat: 69 grams
5. Fiber: 1 grams
6. Protein: 5 grams
7. SaturatedFat: 43 grams
8. Sodium: 540 milligrams
9. Sugar: 66 grams

Thank you for visiting our website. Hope you enjoy Strawberry Swiss Meringue Buttercream above. You can see more 17 strawberry swiss meringue recipe Delight in these amazing recipes! to get more great cooking ideas.