

Vanilla Swiss Meringue Buttercream Frosting

Yield: 4 min
Total Time: 25 min

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

Ingredients:

- 5 large egg whites
- 5 1/2 cups sugar
- 4 sticks unsalted butter diced and softened
- 1/4 teaspoon salt
- 1 tablespoon pure vanilla extract