

REAL Raspberry Swiss Meringue Buttercream

Yield: 4 min
Total Time: 40 min

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

Ingredients:

- 20 ounces sugar
- 12 5/8 grams meringue powder optional, adds extra stability
- 13 ounces egg whites
- 32 ounces butter Unsalted room temp
- 7 ounces shortening
- 1 tablespoon vanilla bean paste
- 1 1/4 ounces freeze-dried raspberries package, powdered in a spice grinder