



PROJECT YOUR CAKE

from dream to reality

Ingredients - Swiss Meringue Buttercream

Swiss Meringue Buttercream - 20cm Cakes

- 5 egg whites at room temp.
- 2 cups or 452g unsalted butter, at room temp
- 1 1/2 cups or 300g granulated sugar
- Pinch of salt
- 1 tsp vanilla extract