

Italian Buttercream

Italian Meringue

8oz Sugar

2oz Water

4oz Egg Whites (or closest to)

14oz butter

½ tsp lemon juice

¾ tsp vanilla

Method for the meringue

Heat sugar and water until the sugar dissolves and the mixture boils.

Boil until a thermometer reads 243 degrees Celsius.

While sugar mixture is cooking beat the egg whites until they form soft peaks.

With the machine running on low, slowly drizzle the hot syrup into the soft peak egg whites.

Continue beating until the meringue forms firm peaks.

For the butter cream

Little by little add the soften butter to the Italian meringue as it is mixing on medium speed.

Once all fat is incorporated, whip the lemon juice and vanilla.

Continue to whip until smooth.