

Easy Buttercream with Meringue Powder

Save yourself the hassle of tempering egg whites. This frosting is fluffy, not overly sweet as easy to customize with any LorAnn Super-Strength flavor or Bakery Emulsion.

Ingredients

220 g boiling water
300 g granulated sugar
60 g meringue powder
900 g confectioner's sugar

900 g unsalted butter
10 g salt
80 g LorAnn Bakery Emulsion of choice. (Can be adjusted to suit personal taste)

Directions

1. In a small sauce pot, bring water to a boil. Stir in sugar until dissolved.
2. Cool syrup and add to 8 qt. bowl of stand mixer fitted with whisk attachment.
3. Add meringue powder to syrup and whip on low until the powder is fully combined with the sugar syrup.
4. Slowly increase speed of mixer to bring mixture to stiff peaks. You will need to scrape the bowl throughout the process.
5. Once you have achieved stiff peaks, slowly add the confectioner's sugar a few tablespoons at a time. Scrape mixing bowl several times throughout process.
6. Once all the the sugar is added, add the room temperature butter a few tablespoons at a time, making sure the butter is incorporated before adding more. Scrape bowl periodically.
7. Once all of the butter is mixed in, add the salt and continue to whisk on low for another 5 minutes.
8. Replace the whisk with the paddle attachment and mix on low for another 10 minutes. If using frosting immediately, mix in the flavor at this time. If freezing for later, you can skip this step and add the flavor when you rewhip to use.

Makes approximately 12 cups of frosting

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