



### Homemade Vanilla Buttercream

#### Ingredients:

100 grams (about 3 large) egg whites  
200 grams (1 cup) granulated sugar  
300 grams (1 cup + 5 T) unsalted butter, room temperature  
2 tsp (or to taste) vanilla extract

#### Directions:

In the bowl of an electric mixer, whisk together egg whites and the sugar lightly. Place over a water bath until sugar is dissolved and the mixture is warm to the touch. Bring bowl to the electric mixer and whip until stiff peaks form. Continue whipping until the bowl feels cool. Add butter, a tablespoon at a time while whipping. It might look like it is separating but continue whipping and it will come together. Add the vanilla extract and mix.



Note: May be tinted for color