



## **Mock Swiss Meringue Buttercream**

**Mallory Kienast, Made by Mallory Bakery**

**Country: Switzerland**

### **Ingredients:**

1 lb confectioners' sugar  
2 ½ tablespoons meringue powder  
About a ¼ cup water (more or less, depending on humidity)  
2 tablespoons vanilla extract  
2 lbs unsalted butter (room temperature)  
Salt to taste

### **Instructions:**

1. In mixing bowl add confectioners' sugar, meringue powder, vanilla and ¼ cup water.
2. Begin mixing on low until ingredients have incorporated, adding water if needed to make a glaze icing consistency.
3. Increase mixer speed to medium (4 speed on Kitchenaid stand mixers) and mix for about 7 minutes.
4. Stop mixer and add 2 lbs (8 sticks) of softened butter all at once.
5. Turn mixer back on to a low speed until the butter has mixed into the glaze.
6. Slowly increase mixer speed to medium again and let mix for 10-15 minute or until desired consistency has been achieved.
7. Add coloring and flavor as needed.

Sponsored by

**MidwestLiving**  
A DOTDASH MEREDITH BRAND

Produced by

 **GREATER DES MOINES  
PARTNERSHIP**