

Chocolate Swiss Buttercream

Ingredients	4# 14 ounces	3# 4 ounces	1# 10 ounces
Granulated Sugar	15 oz	10 oz	5 ounces
Room Temperature Butter	2# 9 ¼ ounces	1 lb 11 ½ oz	13 ½ ounces
Powdered Sugar	10 ½ ounces	7 ounces	3 ½ ounces
Egg Whites	12 each	8 each	4 each
Dutch Processed Cocoa Powder*	6-9 tablespoons	4-6 tablespoons	2-3 tablespoons

*You can substitute the cocoa powder for any flavoring you'd like. Be sure to adjust the amount needed so you don't over or under flavor your buttercream. Always add a little at a time – you can always add more flavor but you can't take it out.

1. Wash and sanitize utensils and preparation area.
2. Assemble ingredients and equipment.
3. Prepare a double boiler with a pot with 1-2 inches of water brought to a simmer. Use a stainless steel bowl (or your electric mixer bowl if it's large enough) for the upper part of the double boiler.
4. Wipe out your electric mixer bowl, the stainless steel bowl, and whip attachment with a paper towel dampened with vinegar. Combine all of the egg whites and the granulated sugar in the bowl you are using for your double boiler. Whisk together gently just to combine.
5. Bring your sugar and egg white mixture to the double boiler and stir gently until it reaches 120-150 degrees F (Lower temps make a softer creamier icing, higher temps make a denser icing good for decorating. Icings below 140 degrees F are not considered food safe unless pasteurized egg whites are used.).
6. Remove from the heat and place on the electric mixer with the whip attachment and whip to medium to stiff peaks.
7. Once the meringue has reached medium to stiff peaks add in the butter, starting on low speed and increasing to high speed until the icing comes together.
8. Carefully add powdered sugar on low speed.
9. Add cocoa powder 1 or 2 tablespoons at a time until you reached desired consistency.
10. Use immediately, or store refrigerated for up to 3 days or frozen for up to 6 months. On an iced cake icing can be stored at room temperature for up to 24 hours or refrigerated for up to 3 days.