

### Vanilla Italian Buttercream Icing

Ingredients	
Granulated Sugar	1 lb 2 ounces
Hot water	4 ½ ounces
Egg Whites	9 ounces
Unsalted room temperature butter, cut into pieces	1 lb 2 ounces
Vanilla Extract	1 tablespoon

1. Place the water and **two-thirds** of the granulated sugar in a pot and bring to a boil. Heat it to 230 degrees F.
2. Place the egg whites in a clean, fat-free bowl (cleaned with vinegar) and on the mixer on stand-by. When the sugar mixture reaches 230 degrees F whip them up and make the egg whites into a meringue by slowly adding the sugar into the egg whites after they become frothy.
3. When the syrup reaches 250 degrees F pour in a slow steady stream into the meringue while the mixer is on medium speed being careful not to touch the bowl or the whip.
4. Add the vanilla extract after all the sugar has been added. Whip the mixture until it is cool to touch.
5. Slowly add the pieces of butter into the meringue.
6. Continue to whip until the mixture resembles whipped cream or icing.