

Light and Airy Coconut Swiss Buttercream

This lighter version of Swiss buttercream has less butter.

Ingredients	2#	3#	4#
Granulated Sugar	5 ounces	7 ½ ounces	10 ounces
Egg Whites	5 each (5 ounces)	7 each (7 ounces)	10 each (10 ounces)
Unsalted Butter, Room Temperature	14 ounces	1# 5 ounces	1# 12 ounces
Powdered Sugar	5 ounces	7 ½ ounces	10 ounces
Coconut Milk	2 ounces	3 ounces	4 ounces
Coconut Rum	1 ¼ ounces	1 7/8 ounces	2 ½ ounces
Coconut Flavoring (optional)	To Taste (1/8 – ¼ teaspoon)	To Taste (1/4 teaspoon)	To Taste (1/2 teaspoon)

1. 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.
2. 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.
3. Bring your sugar and egg white mixture to the double boiler and stir gently until it reaches at least 120 degrees F (125-130 degrees F will yield a stronger icing, but too much higher and they egg whites could start to cook).
4. Remove from the heat and place on the electric mixer with the whip attachment and whip to medium to stiff peaks.
5. 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.
6. Carefully add confectioner's sugar on low speed.
7. Add in the remaining ingredients and continue to whip until it all comes together.