

Swiss Chocolate Meringue Butter Crème Frosting

1/3 c sugar

2 egg whites

pinch salt

12 T (1 1/2 sticks) unsalted butter, cut into 1 T pieces

@ room temperature

1/2 t vanilla

6 oz semi-sweet chocolate, melted

Whisk sugar, egg whites & salt over a double broiler barely simmering for 2-3 mins. Using a mixer at medium speed, add butter, 1 T at a time. Mix well for 2 mins (frosting will be glossy.) Add vanilla & melted chocolate. Mix on med-high for 1 min.

Makes enough for 12 cupcakes or top of a cake. Easily double ingredients for an 8 or 9 inch layer cake.