martha stewart
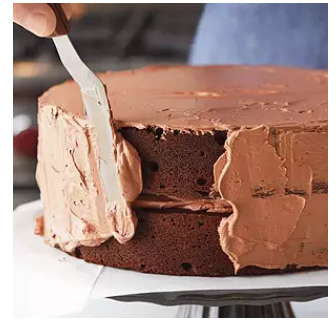
Chocolate Swiss Meringue Buttercream Frosting

Classic meringue buttercream gets a swiss chocolate twist with this easy recipe, which perfectly pairs with a classic cupcake.

Prep: 15 mins

Total: 25 mins

Yield: Makes 6 1/4 cups (enough to frost one 9-inch layer cake)

Yuki Sugiura

Ingredients

1 1/4 cups sugar

5 large egg whites

3 sticks unsalted butter, room temperature

9 ounces bittersweet chocolate, melted and cooled

Directions

Whisk together sugar and egg whites in a heatproof mixing bowl. Place over a pot of simmering water; whisk constantly until sugar is completely dissolved, 2 to 3 minutes. Remove from heat. With an electric mixer, whisk on high speed until cool (test by touching bottom of bowl), 7 to 10 minutes.

Change to the paddle attachment. With mixer on medium-high speed, add butter, 2 tablespoons at a time, until combined. Beat in chocolate.