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## Peanut Butter SMBC Frosting



1. Place egg whites and dark brown sugar into the bowl of a stand mixer, whisk until combined. Ensure there is NO trace of egg yolk.
2. Place bowl over a hot water bath on the stove and whisk constantly until the mixture is hot and no longer grainy to the touch (approx. 3mins). Or registers 160F on a candy thermometer.
3. Place bowl on your stand mixer and whisk on med-high until the meringue is stiff and cooled (the bowl is no longer warm to the touch (approx. 5-10mins)).
4. Slowly add cubed butter and mix until smooth. It may look like it's curdling at some point. Keep mixing until it comes together.
5. Add powdered peanut butter & vanilla and whip until smooth.

**5 large egg whites**  
**1 2/3 cup dark brown sugar lightly packed**  
**1 1/2 cups unsalted butter cubed, room temperature**  
**1/2 cup powdered peanut butter**  
**1 tsp vanilla**

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*Per Serving (excluding unknown items): 96 Calories; 0g Fat (0.0% calories from fat); 18g Protein; 3g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 274mg Sodium. Exchanges: 2 1/2 Lean Meat.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**