Swiss Meringue Buttercream

10 egg whites

2 1/2 cups sugar

2 teaspoons cream of tartar

pinch salt

1 teaspoon vanilla

3 cups softened butter (6 sticks)

Combine sugar and cream of tartar into bowl of standing mixer.

Separate eggs and save egg whites.

Add egg whites to mixing bowl and whisk to combine.

Fill a saucepan with 1 inch of water and place on stove. Place mixing bowl about water and turn heat on low.

Heat mixture, whisking occasionally, until temperature reaches 160.

Transfer mixing bowl to standing mixer and use a whisk attachment to whip mixture.

Continue to whisk until nearly stiff peaks form.

Whisk in vanilla and salt.

Swap the flat beater with the whisk. Add butter one tablespoon at a time to mixture, while mixer is running.