

For the filling.....

Peanut Butter Swiss Meringue Butter Cream

5 Large Egg Whites
1 cup of granulated sugar
2 1/2 sticks of softened (room temperature) cubed
1 tsp. Vanilla Extract
1/2 cup Creamy Peanut Butter

Recipe adapted from..[Bakeaholic](#) Original recipe can be found [{{HERE}}](#)

In a metal mixing bowl or if you have a stand mixer, use that bowl and place over a pot of simmering water, not boiling. Add Sugar and egg whites. make sure there is no yolk or oil in the egg whites or they will not whip up properly.

Whisk constantly, I used a hand mixer, because I don't think I could whisk for the 7-10 minutes needed. If you have a thermometer, continue to whisk until the temperature reads between 140-160 degrees. But if you don't have a thermometer, heat until the sugar is completely dissolved (7-10 minutes)



If you have a stand mixer, transfer mixture into bowl and use whisk attachment and whip again for an additional 7-10 minutes on high, until the egg whites are thick and glossy. The mixture should be cooled at this point. Switch to the paddle attachment and on a medium speed, add the softened butter a cube at a time, until it is fully incorporated. The texture will start to change and may even look a bit curdled, but keep mixing and it will smooth itself out once again.



At this point add in the peanut butter and mix until fully incorporated.

