Fresh Strawberry Buttercream Frosting

8 egg whites, room temp

1 ½ c sugar

½ t cream of tartar

¼ t salt

6 sticks butter, room temp

1 split vanilla bean

2t vanilla

1 ½ c strawberries, pureed

Create double boiler with lg glass bowl on stove. Over simmering water whisk egg, sugar, cream of tartar and salt, until sugar dissolves and temp of mixture is 160deg. Remove from heat and beat with hand mixer until stiff peaks form. Add 1T butter at a time until mixture is thick and smooth. Stir in beans, vanilla and strawberries.