

Seven Minute Frosting

Frosts one 2-layer cake or equivalent

Ingredients

- 2 egg whites
- 1 1/2 cups sugar
- 5 Tbsp water
- 1 1/2 tsp light corn syrup (or 1/4 tsp cream of tartar)
- 1/8 tsp salt
- 1 tsp vanilla

Instructions

1. Combine egg whites, sugar, water, corn syrup (or cream of tartar), and salt in the top of a double boiler.
2. Beat with a hand mixer over boiling water, beating constantly for 7 minutes until frosting forms stiff, glossy peaks.
3. Remove from heat and add vanilla.
4. Beat 1 minute more until frosting is thick enough to spread.
5. Use immediately - seven minute frosting sets quickly and does not hold well once it begins to cool.

Seven minute Frosting.

2 egg whites

$\frac{1}{2}$ c. sugar.

5 T. water

$\frac{1}{2}$ t. light corn syrup.

~~1~~ or $\frac{1}{4}$ t. cream tartar.

1 t. vanilla

$\frac{1}{8}$ t. salt.

