

FLUFFY WHITE ICING

MOM

1 CUP PLUS 2 TBSP SUGAR
6 TBSP WATER
1/8 TEAS CREAM OF TARTAR
1/3 CUP CORN SYRUP
3 EGG WHITES STIFFLY BEATEN
VANILLA

HEAT FIRST FOUR INGREDIENTS SLOWLY TO BOILING AND COOK WITHOUT STIRRING UNTIL A SMALL AMOUNT DROPPED FROM TIP OF SPOON SPINS A LONG THREAD. POUR SYRUP SLOWLY ONTO STIFFLY BEATEN EGG WHITES BEATING CONSTANTLY. BEAT UNTIL COOL AND THICK ENOUGH TO SPREAD. ADD VANILLA. COOL BEFORE FROSTING A "COLD CAKE" OF COURSE IF YOU EAT THE FROSTING FORGET THE CAKE

MIX THE FIRST FOUR INGREDIENTS THOROUGHLY BEFORE PUTTING ON HEAT.