

Fluffy Frosting

1 c 2T sugar

6T water

$\frac{1}{8}$ t cr. of tartar

dash salt

2T karo

stir till dissolved. Put on
stove w/o stirring. ^(Boil then low) Meantime

beat stiffly 3 egg whites. When syrup gets 238° or
when spins thread beat into egg whites
(about 9) add vanilla. (burned sugar
2T)

Get thick but not crack like candy.