

Rainbow Frosting

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*2 egg whites
1 1/2 cups granulated sugar
5 tablespoons water
1 tablespoon light corn
syrup
1/4 teaspoon cream of
tartar
1 teaspoon vanilla*

In the top part of a double boiler, combine the egg whites, sugar, water, corn syrup and cream of tartar. Beat with a rotary beater to completely blend. Place over rapidly boiling water. Beat the mixture constantly for about 7 minutes or until it is fluffy and will hold its shape. Remove from the hot water.

Blend in the flavoring. Beat a little longer. Tint half of the icing pink. Divide the remaining half. Tint one-half yellow and one-half light green. Set aside one-half of the pink frosting for the sides of the cake. Place spoonfuls of each frosting on top of the lower layer, spreading to cover. To make a rainbow, draw the flat side of a knife through the frostings, starting in the center and circling around the cake.

Place the top layer on the cake. Repeat the rainbow effect.

Spread the set aside pink frosting on the sides of the cake.

Per Serving (excluding unknown items): 1267 Calories; 0g Fat (0.0% calories from fat); 7g Protein; 318g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 140mg Sodium. Exchanges: 1 Lean Meat; 0 Fruit; 21 Other Carbohydrates.