

Uncooked Cake Frosting

Cookbook Committee

St Timothy's - Hale Schools - Raleigh, NC - 1976

*2 unbeaten egg whites
1/2 teaspoon cream of
tartar*

*1 1/2 cups sugar
2 teaspoons vanilla
1/2 cup boiling water*

In a bowl, mix the egg whites, cream of tartar, sugar and vanilla. Mix well.

Add one-half cup of boiling water. Beat to stiff peaks at high speed with an electric mixer for 10 to 12 minutes.

(Icing can be swirled nicely on the top and sides of the cake.) (Store the cake uncovered to keep the frosting creamy.)

Per Serving (excluding unknown items): 1190 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 303g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 7mg Sodium. Exchanges: 0 Fruit; 20 Other Carbohydrates.