

7 Minute Icing

1 1/2 CUPS SUGAR
1/4 TSP. CREAM OF TARTAR
1/4 TSP. SALT
1/3 CUP WATER
2 TSP. LIGHT CORN SYRUP
2 EGG WHITES
1 TSP. VANILLA EXTRACT

In a medium saucepan, add 6 cups of water and bring to a boil. While waiting on it to boil, combine all ingredients (except vanilla) in a large glass bowl and blend with an electric hand mixer until all ingredients are combined.

Place the glass bowl with blended ingredients on top of the saucepan with boiling water and set a timer for 7 minutes. Beat with a hand mixer on the highest setting for the entire 7 minutes. Take icing off the heat when the timer goes off, add vanilla, then beat an additional 2 minutes. Ice cake immediately. DO NOT DO THIS WITHOUT A TIMER!

“This icing is delicious, light and fluffy. It is so creamy and so delicious on fresh coconut and devil’s food cakes!” -Tammy