Orange Boiled Icing

Ingredients

- 1 1/2 c. sugar
- 1/2 c. orange juice
- Whites of 2 eggs

Instructions

1. Heat sugar and orange juice slowly and boil without stirring until syrup spins a permanent thread (230-235°F).
2. Pour over beaten egg whites.
3. Beat until stiff enough to spread.

Orange boiled Icing

1½ c. sugar ½ c orange juice whites of 2 eggs

Heat sugar & orange juice slowly and boil without stirring till syrup spins permanent thread. Pour over beaten whites and beat till stiff enough to spread

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