Plain Icing

Ingredients

- 2 1/2 cups confectioners sugar
- Pinch of cream of tartar
- 2 egg whites
- 1 scant tsp lemon juice
- Vegetable color (optional, for tinting)

Instructions

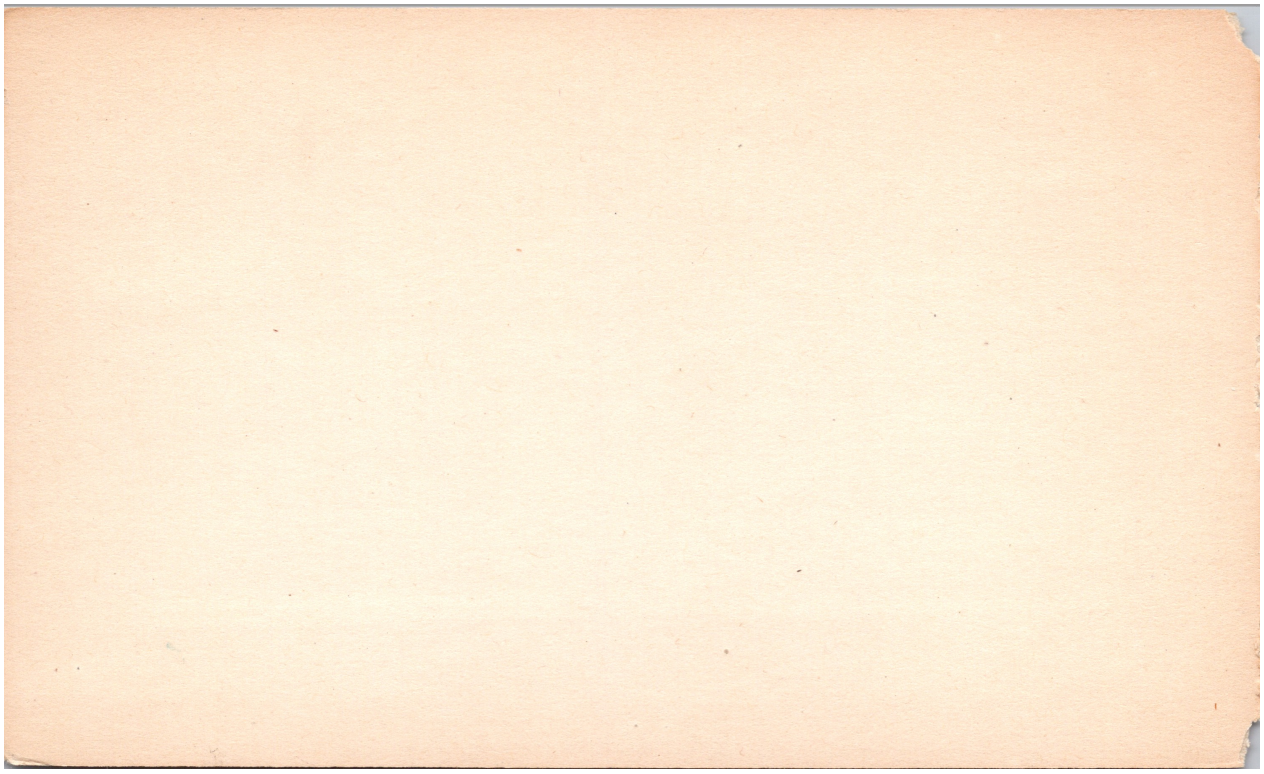
1. Sift 2 1/2 cups confectioners sugar into a bowl.
2. Add a pinch of cream of tartar and 2 egg whites.
3. Add a scant teaspoon of lemon juice before beating - this both flavors and whitens the icing.
4. Beat with a wooden spoon or a knife.
5. Any desired tint may be secured with vegetable color.

Plain icing.

Sift 2 ½ cups of con-sugar into a bowl add a pinch of cream of tartar and 2 egg whites. Beat with a wooden spoon or a knife. a scant teaspoon of lemon juice added before beating both flavors and whitens the icing

any desired tint may be secured with ~~~ e.g. Dalotti colors —

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