# Cake Icing

## Ingredients

- 1 1/3 cup sugar
- 1 Tbsp Karo syrup
- 1/2 cup water
- 1 egg white
- 6 marshmallows

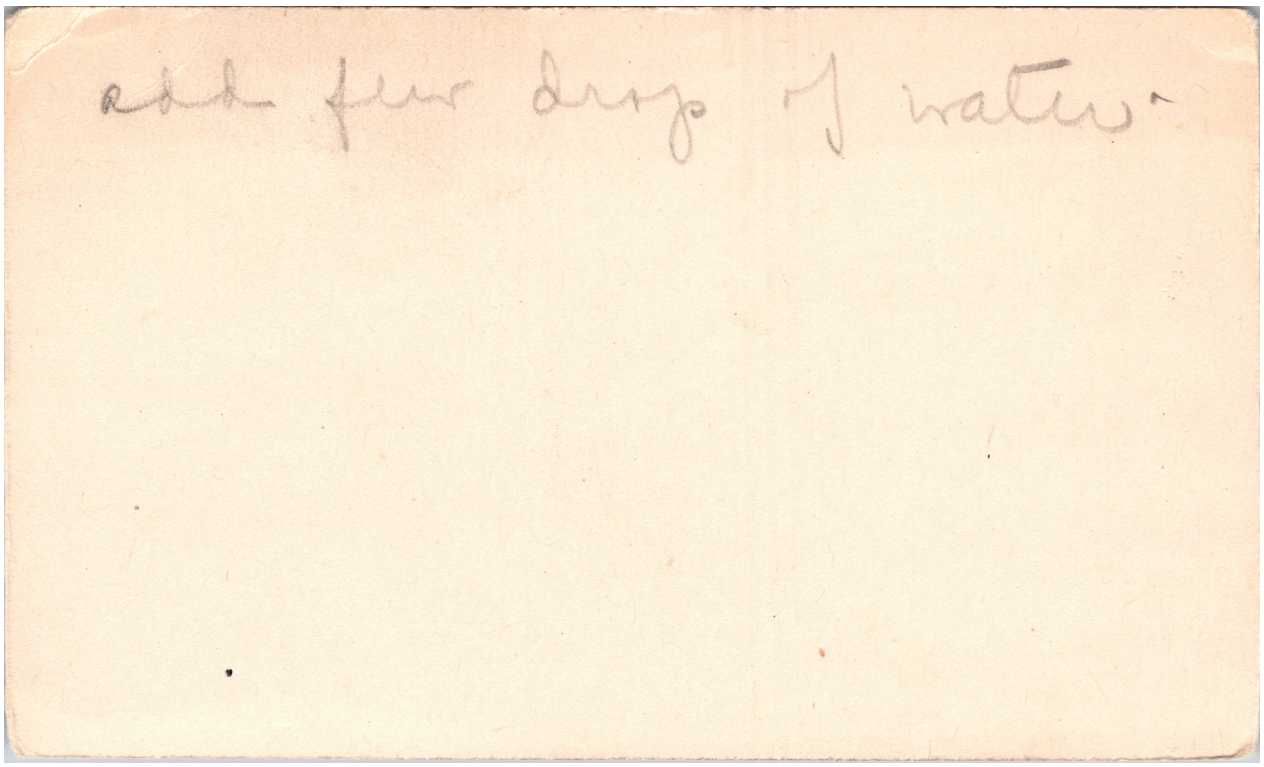
## Instructions

1. Combine sugar, Karo syrup, and water in a saucepan. Bring to a boil.
2. When the sugar and water mixture comes to a boil, add 2 Tbsp of the syrup to beaten egg whites.
3. Let the rest of the syrup continue to boil until it spins a thread.
4. Add the remaining hot syrup to the remaining egg whites.
5. If the icing is too stiff, add a few drops of water.

# Cake Icing

1 1/3 c sugar (When sugar
1 tb. Karo syrup and
1/2 c water water comes
1 egg white to boil add
6 marshmellows 2 tb. of syrup
to beaten egg whites and
let rest of syrup boil until
spins a thread add to
remaining while it is stiff

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