Sea Foam Fluffy Frosting

Ingredients

- 2 unbeaten egg whites
- 1 1/2 cups packed brown sugar
- 1/3 cup water
- 1 tsp vanilla

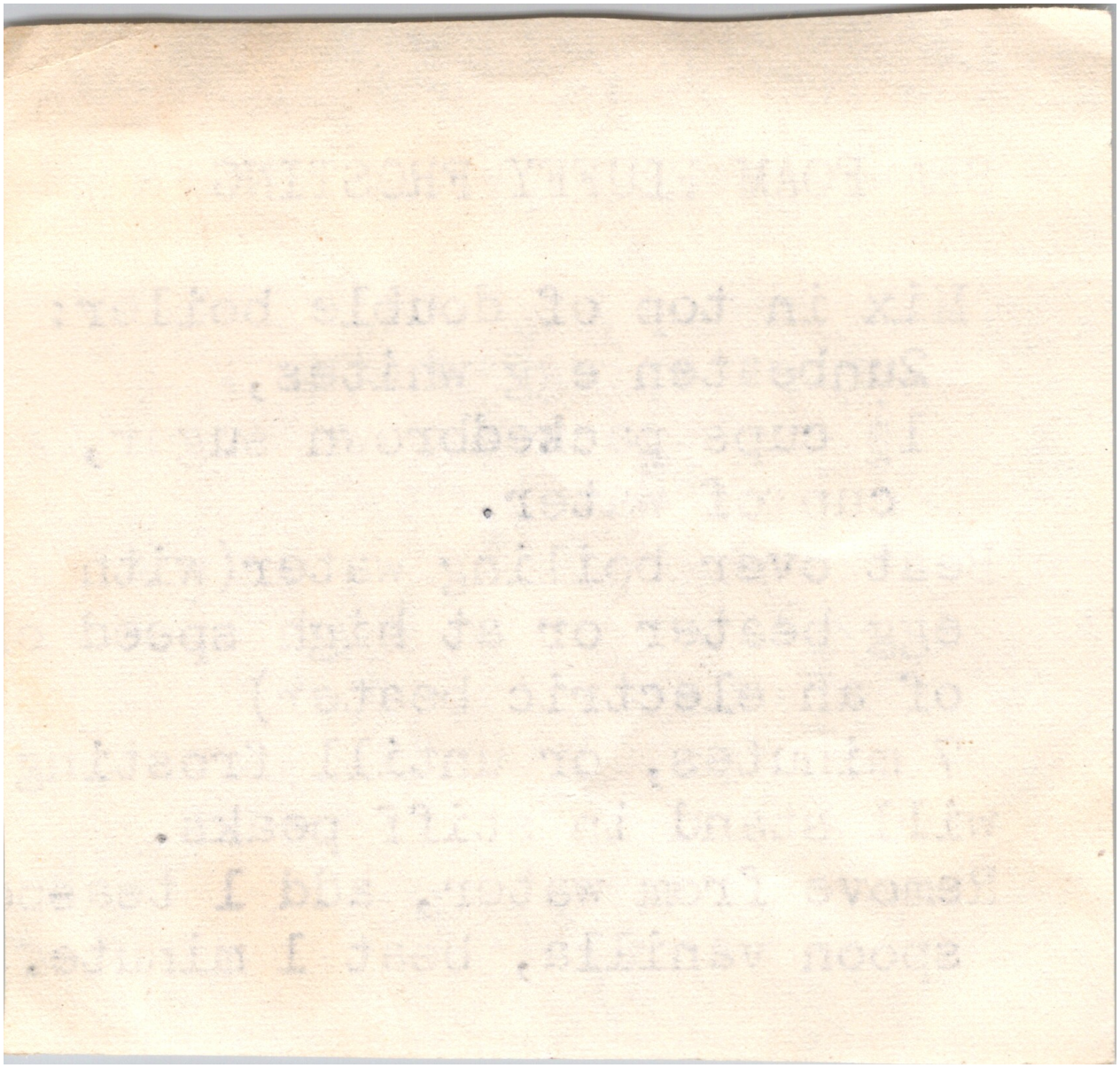
Instructions

1. Mix egg whites, packed brown sugar, and water in the top of a double boiler.
2. Beat over boiling water (with an egg beater or at high speed of an electric beater) for 7 minutes, or until frosting will stand in stiff peaks.
3. Remove from water, add 1 tsp vanilla, and beat 1 minute.

SEA FOAM FLUFFY FROSTING

Mix in top of double boiler:
2unbeaten egg whites,
1½ cups packedbrown suger,
1/3 cup of water.
Beat over boiling water(with egg beater or at high speed o of an electric beater)
7 minutes, or untill frosting will stand in stiff peaks.
Remove from water, add 1 teaspo spoon vanilla, beat 1 minute.

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