

Seven Minute Frosting

Everyone

wants a quick and easy Icing for topping cakes.

Today's recipe is the solution, Use this frosting to keep desserts light and creamy after a heavy meal.

TO MAKE IT, YOU'LL NEED :

- * 2 large eggs whites.
- * 1 and a half cup of granulated sugar.
- * 2 teaspoons pure vanilla extract.
- * 1 teaspoon cream of tarter.
- * 1/2 cup cold water.
- * A pinch of salt.

INSTRUCTIONS :

- * STEP 1: Place all ingredients except vanilla into a thick bottomed saucepot.
 - * STEP 2: Beat egg mixture with a hand mixer for 2 minutes.
 - * STEP 3: Meanwhile, put it over low heat, beating for 5-7 minutes, or until icing is fluffy.
 - * STEP 4: Remove from heat, add vanilla, and beat 1 to 2 more minutes.
 - * STEP 5: Now you can top your cakes using this quick frosting.
- ENJOY !!!