

# Seven "7" Minute Frosting

## Ingredients

- 2 egg whites
- 1 cup sugar
- 1/2 tsp cream of tartar
- 3 tbsps water
- 1/4 tsp salt
- 1 tsp vanilla

## Instructions

Combine all ingredients except vanilla in a stainless steel heavy bottomed sauce pan. Place over medium low heat and beat with an electric hand mixer constantly for 5-7 minutes, or until icing is fluffy and stiff peaks form when beaters are removed. Remove from heat and stir in vanilla. Ice cake. It takes two recipes of this to ice a two layer cake.

## Summary

**Yield:** 0

**Source:** Mary Cooper

**Prep Time:** 10 minutes

**Category:** Desserts

**Cuisine:** American

**Tags:** seven minute, icing, Frosting, 7 minute