

Microwave 7 Minute Frosting

Isolde Zubot

2 egg whites and 1 tsp vanilla. Beat stiffly.

Syrup:

1 c white or brown sugar,

1/3 c water,

1/8 tsp cream of tartar.

Microwave on high X 4 ½ minutes to soft ball stage.

Slowly pour hot syrup over beaten egg whites while constantly beating until firm, at least 2 minutes. Beat really well at the end until real stiff. Iced cake can be kept in freezer.