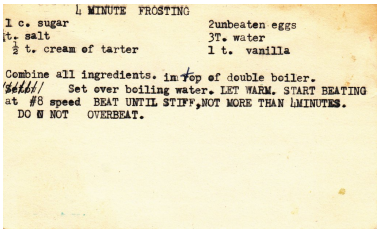
4 Minute Frosting

Ingredients

Instructions



4 MINUTE FROSTING

1 c. sugar
t. salt
½ t. cream of tarter
2unbeaten eggs
3T. water
1 t. vanilla

Combine all ingredients. in top of double boiler.
Set over boiling water. LET WARM. START BEATING
at #8 speed BEAT UNTIL STIFF,NOT MORE THAN 4MINUTES.
DO N NOT OVERBEAT.

Summary

Yield: 0
Source: From Ann Elizabeth Peden's Recipe Box
Prep Time: 5 minutes
Category: Desserts
Cuisine: American
Tags: Quick Frosting, Frosting