

## Boiled Frosting



Put about 1 inch of water in the bottom of a double boiler and bring to a boil. \* (see Safety Note below)

While this is coming to a boil, Beat 3 egg whites with ½ tsp. cream of tartar until just foamy and not stiff.

With an electric beater, slowly add 1 ½ cups brown sugar and mix JUST until blended. Slowly mix in ¼ cup of cold water until JUST combined. Pour all of this into the top pot of the double boiler.

Put the pot on top of the bottom pot that has the water boiling and turn the heat down to the lowest setting on your stove.

Turn your beater on high and set the timer for 7 minutes. When only 3 minutes left in the time, turn off your stove completely and keep on beating. With one minute left add 1 tsp. vanilla and beat for remainder of time.

Remove immediately from the double boiler and spread the icing over your cake.

\* If you DON'T have a double boiler – you can use similar size pots but you must be very, very careful. The pots should not be identical in size – the top pot should loosely sit on top of the bottom pot. It is also very, very important that when you put the top pot on – that you turn the burner down to the lowest setting, and then – after 4 minutes – turn the burner completely off. The reason for this is that if the pressure builds up in the bottom pot – the top pot could explode – and this has happened and caused second degree burns to one person I know. So please, please be careful. Thank you.