

Fluffy Icing

Ingredients:

1 c white corn syrup
2 egg whites
1/4 t cream of tartar
1 t vanilla

Directions:

In saucepan, bring corn syrup to boil over high heat.

Meanwhile, in bowl set over just simmering water, beat the egg whites with cream of tartar until frothy.

Beat in corn syrup in a thin steady stream; beat for about 4 minutes or until stiff peaks form.

Remove from heat; beat in vanilla.