



Ingredients

- 1 tablespoon plus light
- 0.3 teaspoon cream of tartar
- 2 egg whites
- 1.5 cups sugar
 - 1 teaspoon vanilla extract
 - 0.3 cup water cold

Equipment



double boiler

Directions	
	Combine first 4 ingredients in top of a large double boiler; add cold water, and beat on low speed of electric mixer just until blended.
	Place over boiling water; beat constantly on high speed about 3 minutes or until soft peaks form.
	Remove from heat, and place over cold water.
	Add vanilla; beat 3 additional minutes or until frosting is thick enough to spread.
	Note: The flavor of Snowball Cakes will be enhanced if freshly grated coconut is substituted for flaked coconut.

Nutrition Facts

PROTEIN 2.01% 📕 FAT 0.76% 📒 CARBS 97.23%

Properties

hand mixer

Glycemic Index:3.71, Glycemic Load:8.86, Inflammation Score:1, Nutrition Score:0.10913043485388%

Nutrients (% of daily need)

Calories: 52.58kcal (2.63%), Fat: 0.05g (0.07%), Saturated Fat: Og (0%), Carbohydrates: 13.21g (4.4%), Net Carbohydrates: 13.21g (4.8%), Sugar: 13.22g (14.69%), Cholesterol: Omg (0%), Sodium: 5mg (0.22%), Alcohol: 0.06g (100%), Alcohol %: 0.39% (100%), Protein: 0.27g (0.55%)