



Fluffy White Frosting



Vegetarian



Gluten Free



Dairy Free

READY IN



45 min.

SERVINGS



24

CALORIES



53 kcal

FROSTING

ICING

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

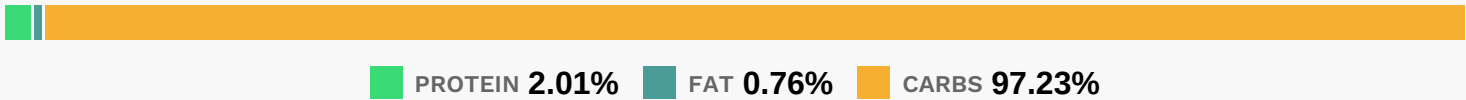
- ☐ double boiler

☐ hand mixer

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



Properties

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: 0g (0%), Carbohydrates: 13.21g (4.4%), Net Carbohydrates: 13.21g (4.8%), Sugar: 13.22g (14.69%), Cholesterol: 0mg (0%), Sodium: 5mg (0.22%), Alcohol: 0.06g (100%), Alcohol %: 0.39% (100%), Protein: 0.27g (0.55%)