



Satin Icing



Vegetarian



Gluten Free



Dairy Free

READY IN



17 min.

SERVINGS



10

CALORIES



100 kcal

FROSTING

ICING

Ingredients

- ☐ 3 tablespoons plus light
- ☐ 0.3 teaspoon cream of tartar
- ☐ 2 large egg whites
- ☐ 0.1 teaspoon salt
- ☐ 1 cup sugar
- ☐ 1 teaspoon vanilla extract
- ☐ 0.3 cup water

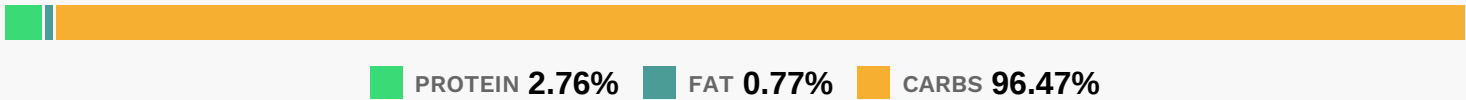
Equipment

- ☐ double boiler
- ☐ hand mixer

Directions

- ☐ Combine first 6 ingredients in top of a large double boiler; beat at low speed with a handheld electric mixer until blended.
- ☐ Place over boiling water, beating at high speed 7 minutes; remove from heat.
- ☐ Add vanilla, and beat to spreading consistency.
- ☐ Spread immediately over cooled cake.

Nutrition Facts



Properties

Glycemic Index:8.91, Glycemic Load:14.93, Inflammation Score:1, Nutrition Score:0.28652173653245%

Nutrients (% of daily need)

Calories: 100.46kcal (5.02%), Fat: 0.09g (0.14%), Saturated Fat: 0g (0%), Carbohydrates: 25.13g (8.38%), Net Carbohydrates: 25.13g (9.14%), Sugar: 25.13g (27.92%), Cholesterol: 0mg (0%), Sodium: 44.69mg (1.94%), Alcohol: 0.14g (100%), Alcohol %: 0.44% (100%), Protein: 0.72g (1.44%), Selenium: 1.49µg (2.12%), Vitamin B2: 0.03mg (1.95%)