
Seafoam Icing

Home Cookin - Junior League of Wichita Falls, TX - 1976

1 box (16 ounce) light brown sugar

1/2 cup water

pinch salt

4 egg whites

1 teaspoon vanilla

In the top of a double boiler, mix the sugar, water, salt and egg whites thoroughly. Cook over rapidly boiling water for 7 minutes, beating constantly with an electric beater.

Remove from the heat and blend in the vanilla.

(Especially good on a German chocolate cake.)

Yield: 3 layers or 12x15 sheet

Dessert

Per Serving (excluding unknown items): 625 Calories; 0g Fat (0.0% calories from fat); 14g Protein; 144g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 279mg Sodium. Exchanges: 2 Lean Meat; 9 1/2 Other Carbohydrates.