

Icing



3 large egg whites

4 3/4 cups powdered sugar

1/2 teaspoon cream of tartar

1. In a large clean bowl, beat egg whites and cream of tartar with electric mixer at medium speed.
2. Add powdered sugar in small amounts, mixing well on high speed after each addition.
3. Beat on high speed 4-5 minutes or until mixture thickens. Refrigerate, covered, until ready to use.