

BOILED FROSTING USING MERINGUE POWDER

INGREDIENTS:

3 tablespoons LorAnn Meringue Powder
1/2 cup cold water
2 cups granular sugar
1/4 cup light corn syrup
1/2 cup water

OPTIONAL: Flavor with 1/4 to 1/2 teaspoon LorAnn Super-Strength flavor of choice OR 1 teaspoon LorAnn Bakery Emulsion of choice.
Color with LorAnn Liquid, Gel, or Powder colorings as desired.



DIRECTIONS:

1. Beat meringue powder and 1/2 cup cold water until stiff, about 5 minutes.
2. In a heavy, 2-quart saucepan, stir together sugar, light corn syrup and water. Bring to a boil. Cool for about 2 minutes. Slowly add hot syrup to meringue mixture and beat with an electric mixer set to high speed for 4 - 5 minutes until frosting is stiff and glossy.
3. Add flavoring and coloring as desired.