

# Maple Sea Foam Frosting

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## Ingredients

- 2 egg whites
- 1 1/2 cups light brown sugar
- 3/4 tsp maple flavoring
- 1/2 cup water

## Instructions

1. Combine egg whites, brown sugar with water, ion top of double boiler and mix well.
2. Beat at high speed for 7 minutes or until mixture will hold its shape.
3. Remove from heat and add flavoring, beat again until stiff peak form.
4. Makes enough to fill and frost an 8" or 9" layer cake.