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.