

★ ★ RECIPES TESTED AND APPROVED BY ★ ★
GOOD HOUSEKEEPING INSTITUTE

Frostings

This frosting can be made with the Mixmaster used portably at the stove or with the Mixmaster used on its regular stand.

NEVER FAIL FROSTINGS

1 c. granulated sugar	2 unbeaten egg whites
$\frac{1}{4}$ tsp. salt	3 tbsp. water
$\frac{1}{2}$ tsp. cream of tartar	1 tsp. vanilla extract

● In making this frosting, the Mixmaster may be used portably at the stove or it may be used on the regular Mixmaster stand. Let water come to boiling point in the lower section of double boiler. Then combine all the ingredients except vanilla in top of double boiler and place top section into lower section. When using Mixmaster portably at the range beat at No. 8 speed, until frosting is fluffy and holds its shape—about 3 min. Then add vanilla. When using the Mixmaster stand, remove bowl and revolving disc. Bring the water in the lower section of a double boiler to the boil. Put in the upper section with the combined ingredients, and place the entire utensil on the base of Mixmaster stand. Beat at No. 8 speed, tilting mixer so beaters do not touch bottom of upper section of double boiler and moving double boiler a little, if necessary, so that beaters reach all sections of frosting.

VARIATIONS FOR NEVER FAIL FROSTING

CARAMEL

Use 1 cup brown sugar in place of white sugar.

MARASCHINO

Substitute three tablespoons Maraschino cherry juice in place of water. Add chopped cherries before spreading.

ORANGE

Use three tablespoons orange juice in place of water. Add a little grated rind and tint orange with vegetable coloring.

PINEAPPLE BERRY

Use pineapple juice in place of water. Add bits of cut up pineapple.

Use three tablespoons crushed strawberries or raspberries and omit water in recipe.