



White Frosting

Featured on the April 6th, 2018 demonstration with Chef Lynne Just, “Exploring the Chesapeake Region.”

Meringue frosting is the finishing touch for the Lord Baltimore cake. See recipes for Lord Baltimore Cake and Buttered Pecans.

White Frosting

Ingredients

1 cup plus 3 tablespoons sugar, divided
 ⅓ cup water
 1 tablespoon light corn syrup
 ⅛ teaspoon salt
 4 large egg whites
 ¼ teaspoon cream of tartar
 1 teaspoon vanilla

Directions

In a small heavy saucepan, combine 1 cup sugar, ⅓ cup water, corn syrup, and salt; swirl saucepan to moisten sugar. Bring to a boil over medium-high heat, stirring just until sugar dissolves. Cook, without stirring, until a candy thermometer reads 238°, approximately 5 minutes. Remove from heat.

Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat egg whites and cream of tartar at high speed until foamy. Gradually add remaining 3 tablespoons sugar, beating just until soft peaks form.

With mixer on medium speed, gradually add hot sugar mixture to egg whites. Increase speed to high; beat just until stiff peaks form. Beat in vanilla. Use immediately.



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